



LES HAUTS DE LARRIVET HAUT-BRION Red 2013

Appellation d'Origine Contrôlée Pessac-Léognan
Grand Vin de Bordeaux

Second wine of Château Larrivet Haut-Brion
(35 % of the production in red wine)

Sold exclusively in supermarkets

VINEYARD

<u>Location:</u>	Léognan
<u>Soil:</u>	Deep gravel with a clay texture
<u>Area of vines:</u>	61 ha in red
<u>Blend:</u>	70% merlot, 30% cabernet sauvignon
<u>Plantation density:</u>	7 700 plants per hectare
<u>Average age of vines:</u>	30 years

CULTIVATION AND VINIFICATION

<u>Vineyard training:</u>	Double guyoy pruning. Ploughing or planting grass, thinning-cut of leaves, green harvest
<u>Harvest:</u>	Mechanical harvester with a selection system and optical sorting before crushing
<u>Vinification:</u>	The winery is equipped with stainless steel vat with temperature controlled which permit vinification plot by plot. -traditional vinification at high temperature (28-32°C) -with 3-4 pumping over per day -long maceration (25-30 days)
<u>Ageing:</u>	Air-conditioned cellar, traditional racking. 1/3 ageing in small wooden vats of 27 hl, 1/3 in oak barrels and 1/3 in stainless steel vats during 14 months
<u>Filtration:</u>	Albunmine fining, with a light machine filtration before bottling
<u>Bottling:</u>	At the Château
<u>Annual production:</u>	Around 80 000 bottles per year
<u>Distribution:</u>	Second wine for the supermarket



TASTING

Light ruby color with slight mahogany tint on the disc.
Spicy nose, smoky, with elegant notes of faded peony and India ink.
The palate is supple and balanced; the power in mid-palate is well controlled; the final expresses tannins still a little short that will get rounder thanks to two to three years of aging.
Drink now and for three years on marinated and braised meats, tapaniaki or spicy grilled meat.