



CHATEAU LARRIVET HAUT-BRION Red 2013

Appellation d'Origine Contrôlée Pessac-Léognan
Grand Vin de Bordeaux
(65 % of the production in red wine)

VINEYARD

Location:

Soil:

Area of vines:

Grape varieties:

Plantation density:

Average age of vines:

Léognan

Deep gravely and sandy overlying a clay substratum

A total of 72,5 ha, of which 61 ha in red

57% merlot, 40% cabernet sauvignon &
3% cabernet franc

7 700 plants per hectare

25 years



CULTIVATION AND VINIFICATION

Vineyard training:

Double guyoy pruning. Ploughing or planting grass, thinning-cut of leaves, green harvest

Harvest:

Manual & Mechanical harvester at optimum maturity, transport of grapes in baskets, hand sorting before destemming and Pellenc optical sorting before crushing

Vinification:

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)

Ageing:

Air-conditioned cellar, traditional racking. Ages 14 to 18 month in 1/3 new oak barrels, 1/3 new oak barrels previously used to age one and 1/3 new oak barrels previously used to age two

Filtration:

Egg white fining before a light filtration and bottling

Bottling:

At the Château

Annual production:

Around 180 000 bottles per year

Distribution:

95% Bordeaux wine merchants, 5% directs sales

TASTING

Blend: 35 % merlot, 56 % cabernet sauvignon et 9% cabernet franc

Harvesting dates: from 30 September to 15 October

Ruby color.

Complex and elegant nose, powerfull: spice box, cedar, tobacco and black fruits.

The attack is round, full, well-built; the mid-palate is already in place, smooth and straightforward; the finish reveals ripe tannins.

To drink within five years, he will brilliantly accompany a roast pigeon with wild spices or pressed duck.