



CHATEAU LARRIVET HAUT-BRION Red 2009

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

(65 % of the production in red wine)

VINEYARD

Location:

Léognan

Soil:

Deep gravely and sandy overlying a clay substratum

Area of vines:

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

Grape varieties:

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

Plantation density:

7 700 plants per hectare

Average age of vines:

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 (sept 2017)

Blend: 35% Merlot, 65% Cabernet Sauvignon

Harvesting dates: from 24 Sept to 14 Oct

Dark ruby color, light dark brown reflections on the disk.

The nose is ripe with dark fruit purée and oriental spice aromas.

The palate is impressive, warm and plump, large and powerful.