



CHATEAU LARRIVET HAUT-BRION Red 2016

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

(65 % of the production in red wine)



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>	30 % merlot, 62 % cabernet sauvignon & 8% cabernet franc
<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 guyot pruning. Ploughing or planting grass, thinning cut of leaves, green harvest
Harvest:	By hand at perfect ripeness. The crop is taken to the cellars in crates, sorted on a table before de-stemming and then sorted on a laser optical line.
Vinification:	Plot by plot in small, temperature-controlled concrete vats using gravity-flow for filling. De-stemming without crushing, regular punching down of the cap of skins and long macerations (4 to 5 weeks)
Ageing:	In an air-conditioned barrel cellar. Traditional rackings. One third aged in new French oak barrels, one third in second-fill and one third in third-fill barrels for 14 to 18 months.
<u>Filtration:</u>	Egg white fining before a light filtration and bottling
<u>Bottling:</u>	At the Château
<u>Annual production:</u>	Around 160 000 bottles per year
<u>Distribution:</u>	95% Bordeaux wine merchants, 5% directs sales

TASTING (le 20/06/2018)

Harvesting dates: from 27 September to 20 October

The color of the wine is dark ruby with purplish reflections.

To start with, the first nose is a bit closed but it opens quickly to bright and neat fruits.

Smoked and liquorice notes then appear, characteristic of the great Cabernet of Léognan terroir.

The overall impression remains fresh.

The mouth is dense and long, without shallow, perfectly built. The tannins are powerful with a lovely texture.

A great wine for a great vintage of Bordeaux.