



## CHATEAU LARRIVET HAUT-BRION Red 2005

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 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 40% new oak barrels

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:** 55% Merlot, 45% Cabernet Sauvignon

Deep ruby-red colour.

Complex, concentrated, smoky bouquet with notes of black fruit, cedar, and tobacco.

Very soft on the palate with an abundance of velvety tannins. Outstanding, long aftertaste.

### FOOD PAIRINGS:

Braised meat in a sauce

Slow-roasted leg of lamb

Bordeaux-style lamprey