



CHATEAU LARRIVET HAUT-BRION Red 2006

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 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: 40% Merlot, 60% Cabernet Sauvignon Harvesting dates: from 18 Sept to 4 Oct

A deep, ruby colour with slight purple glints. The wine clings to the sides of the glass giving an appearance of fatness. The nose is fruity, smoky and toasty. On swirling the glass, seductive ripe fruit aromas come through. The palate shows volume, good backbone and breed, but the wine is already accessible. The tannins are fine, tight-knit, and very elegant. The oak ageing is normally in evidence. Smoky notes in the finish.

FOOD PAIRINGS

Red meat dishes, such as roast or grilled lamb, grilled Bazas T-bone steak, or roasted lamb chops.