



CHATEAU LARRIVET HAUT-BRION Red 2015

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

(65 % of the production in red wine)



VINEYARD

Location:

Léognan

Soil:

Deep gravel with a clay texture

Area of vines:

61 ha in red

Blend:

**33 % merlot, 62 % cabernet sauvignon &
5% cabernet franc**

Plantation density:

7 700 plants per hectare

Average age of vines:

30 years

CULTIVATION AND VINIFICATION

Vineyard training:

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.

Filtration:

Egg white fining before a light filtration and bottling

Bottling:

At the Château

Annual production:

Around 160 000 bottles per year

Distribution:

95% Bordeaux wine merchants, 5% directs sales

TASTING (le 20/09/2017)

Harvesting dates: from 18 September to 7 October

Ruby color with purplish reflections.

The nose expresses black ripe fruits grown more complex by smoky and licorice notes.

The palate is long and meaty, with no hollowness. The tannins are silky. Great wine, perfectly balanced.