



## CHATEAU LARRIVET HAUT-BRION WHITE 2006

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

(55% of the white wine production)

### VINEYARD

Location:

Léognan

Soil-type:

Deep gravel in a sandy matrix over a layer of clay

Surface area:

72.5 hectares in total, of which 11.5 are in white

Grape varieties:

20% Semillon, 80% Sauvignon Blanc

Density of plantation:

7 700 plants per hectare

Average age of the vines:

20 years



### VITICULTURE AND WINE-MAKING

Vineyard management:

Sémillon: spur-pruning

Sauvignon Blanc: Double Guyot pruning

Ploughing or seeding of a grass cover crop, de-leafing, crop thinning

Harvest:

Manual at perfect ripeness, transfer of bunches in crates

Vinification:

Settling of the juice for 48 hours in small, temperature controlled concrete vats. Vinification in new barrels with stirring of the lees three times a week for 3 months

Ageing:

11 months in new barrels with regular rotating of the barrels on racks to keep the fine lees in suspension.

Fining:

Fining with bentonite before a light filtering for the bottling

Bottling:

At the estate

Annual production:

About 25,000 bottles

Distribution:

95% through merchants in the Bordeaux market, 5% to private customers

### TASTING NOTES

**Blend: 65% Sauvignon Blanc, 35% Semillon**

Harvesting dates: 5th September to 15th September

The wine displays a dense golden yellow colour.

The nose has discreet fruit aromas of lemon and white peach with delicate, floral touches. On swirling the glass, creamy, vanilla and hazelnut notes come through.

The palate is soft and smooth, revealing notes of ripe fruit, pears/peaches in syrup and a sensation of warmth. Dried, confit fruit shows through in the finish.

### FOOD PAIRINGS

White meats and firm fish

Braised turbot /pork mignon and apple fruit purée

Milk chocolate, nougatine and confit fruit desserts