



## CHATEAU LARRIVET HAUT-BRION WHITE 2011

Appellation d'Origine Contrôlée Pessac-Léognan  
Grand Vin de Bordeaux  
(55% of the white wine production)

### VINEYARD

Location:

Léognan

Soil-type:

Deep gravel with a sandy texture over a limestone base

Surface area:

11,5 are in white

Blend:

70% sauvignon blanc, 30% Semillon

Density of plantation:

7 700 plants per hectare

Average age of the vines:

25 years



### VITICULTURE AND WINE-MAKING

Vineyard management:

Semillon: 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 (70%) and in concrete eggs (20%) 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

Harvesting dates: from 24 August to 6 September

A lively, brilliant yellow hue.

A powerful nose revealing vanilla, apricot and pineapple aromas with mineral notes coming through at the end.

A well-structured palate that is balanced and powerful with a very good, fresh and complex length.

A great wine for gourmet food pairings, particularly with steamed chicken breast with tarragon cream sauce.