



CHATEAU LARRIVET HAUT-BRION WHITE 2015

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:

9 are in white

Blend:

80% sauvignon blanc, 20% 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 for 48 hours in small, temperature-controlled stainless steel vats. Vinification in new barrels (50%), small wooden foudres (30%) and egg-shaped concrete vats (20%)

Ageing:

In the same recipients as for the 11-month vinifications with regular stirring to put the lees into suspension, either by bâtonnage or rotation

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 (sept 2017)

Harvesting dates: from 1st to 8 September

Bright yellow gold color.

The nose is very expressive, ripe and reminds us of yellow and exotic fruits.

The palate is very fresh but has a creamy consistency that is very long and pleasant.