



The 2018 vintage in white at Château Larrivet Haut-Brion: aromatic richness, concentrated, perfectly balanced, a wonder!

2018 CHÂTEAU LARRIVET HAUT BRION BLANC

WHITE • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: The winter of 2017/2018 was mild and very wet; in the spring, the pressure of mildew was at its peak; it took a constant vigilance and a total involvement of our technical teams to keep a healthy vineyard. After the frost that hit us hard at the end of April 2017, it was the hail that hit us at the end of May 2018, seriously damaging part of the vineyard (15 ha). Then, the sun and the drought finally arrived: a dream weather! The vine took full advantage of these warm and dry weather conditions. Good weather all along the harvest.

HARVEST DATES: From September 3rd to 10th.

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

ALCOHOL: 14.0 %

BLENDING: 75% Sauvignon blanc, 25% Sémillon

THE VINEYARD

SURFACE OF PRODUCTION: 9 ha

SOIL: Deep gravel with a sandy texture over a limestone base

AVERAGE AGE OF THE VINES: 30 Years

HARVEST: Manual at perfect ripeness, transfer of bunches in crates.

SORTING: Manual

VINIFICATION: Settling for 48 hours in small, temperature-controlled stainless steel vats. Vinification in new barrels (50%), small wooden foudres (50%).

TASTING NOTES:

Beautiful straw gold color, clear and brilliant. The first nose is intense, marked by notes of yellow fruits and sweet spices. As it evolves, it becomes more complex with notes of citrus fruits, accacia honey, bergamot and lime blossom. The mouth has a broad attack but without any heaviness. The mid-palate is powerful with fruity and pastry notes. The finish is mineral, acidulous with a pleasant hint of lemon mint.


CHATEAU
LARRIVET HAUT-BRION