



## 2005 CHÂTEAU LARRIVET HAUT BRION

RED • PESSAC-LÉOGNAN

### THE VINTAGE

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WEATHER CONDITIONS:

HARVEST DATES:

AGEING: Air-conditioned cellar, traditional racking.  
Ages 14 to 18 month in 40% new oak barrels

ALCOHOL:

BLENDING: 57% Merlot, 40% Cabernet Sauvignon, 3% Cabernet Franc

### THE VINEYARD

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SURFACE OF PRODUCTION: 61 ha

SOIL: Deep gravely and sandy overlying a clay substratum

AVERAGE AGE OF THE VINES: 35 Years

HARVEST: Manual at optimum maturity, transport of grapes in baskets, hand sorting before destemming and Pellenc optical sorting before crushing

SORTING:

VINIFICATION: The winery is equipped with stainless steel vat with temperature controlled which permit vinification plot by plot.

-traditional vinification at high temperature (28-32°C)  
-with 3-4 pumping over per day  
-long maceration (25-30 days)

TASTING NOTES:

Deep ruby-red colour.

Complex, concentrated, smoky bouquet with notes of black fruit, cedar, and tobacco. Very soft on the palate with an abundance of velvety tannins. Outstanding, long aftertaste.

FOOD PAIRINGS:

Braised meat in a sauce - Slow-roasted leg of lamb - Bordeaux-style lamprey

  
CHATEAU  
LARRIVET HAUT-BRION