



2014 CHÂTEAU LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: Thus, after the difficult 2013, 2014, of which we despaired at the end of August and which the exceptional exceptional climate of September and October allowed to succeed more than honorably, is unquestionably expected.

HARVEST DATES: From 19th September to 18th October

AGEING: Air-conditioned cellar, traditional racking. Ages 14 to 18 month in 1/3 new oak barrels, 1/3 new oak barrels previously used to age one and 1/3 new oak barrels previously used to age two.

ALCOHOL: 13.5 %

BLENDING: 45% Merlot, 48% Cabernet Sauvignon, 7% Cabernet Franc

THE VINEYARD

SURFACE OF PRODUCTION: 61 ha

SOIL: Gravel stones overlaying a sandy clay matrix soil (between 2 and 4 metres deep), covering a limestone subsoil

AVERAGE AGE OF THE VINES: 35 Years

HARVEST: By hand at perfect ripeness. The crop is taken to the cellars in crates, sorted on a table before de-stemming and then sorted on a laser optical line

SORTING: Optical

VINIFICATION: Plot by plot in small, temperature-controlled concrete vats using gravity-flow for filling. De-stemming without crushing, regular punching down of the cap of skins and long macerations (4 to 5 weeks).

TASTING NOTES:

Deep dark ruby color.

The nose is slightly closed, it opens on aromas of red fruits, spices and roasted ones.

Beautiful volume on the palate, full and meaty. The tannins are still a bit short, the length will come with the ageing in the bottle.


CHATEAU
LARRIVET HAUT-BRION