



CHATEAU LARRIVET HAUT-BRION Red 2013

Appellation d'Origine Contrôlée Pessac-Léognan
Grand Vin de Bordeaux

(65 % of the production in red wine)

VINEYARD

<u>Location:</u>	Léognan
<u>Soil:</u>	Deep gravel with a clay texture
<u>Area of vines:</u>	61 ha in red
<u>Blend:</u>	35 % merlot, 56 % cabernet sauvignon & 9% cabernet franc
<u>Plantation density:</u>	7 700 plants per hectare
<u>Average age of vines:</u>	25 years



CULTIVATION AND VINIFICATION

<u>Vineyard training:</u>	Double guyoy pruning. Ploughing or planting grass, thinning-cut of leaves, green harvest
<u>Harvest:</u>	Manual & Mechanical harvester at optimum maturity, transport of grapes in baskets, hand sorting before destemming and Pellenc optical sorting before crushing
<u>Vinification:</u>	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)
<u>Ageing:</u>	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
<u>Filtration:</u>	Egg white fining before a light filtration and bottling
<u>Bottling:</u>	At the Château
<u>Annual production:</u>	Around 160 000 bottles per year
<u>Distribution:</u>	95% Bordeaux wine merchants, 5% directs sales

TASTING (sept 2017)

Harvesting dates: from 30 September to 15 October

Ruby color.

To start with, the nose is delicate, fine and racy. We can find smoke aromas, expressive characteristics of the Cabernet Sauvignon on the Pessac Léognan soil.

The palate can detect the half-body, supple and fruity.