



LES DEMOISELLES DE LARRIVET HAUT-BRION BLANC

2010

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

Second wine of Château Larrivet Haut-Brion
(45 % of the production in white wine)

Sold exclusively in the Traditional Market

VINEYARD

Location:

Léognan

Soil-type:

Deep gravel with a sandy texture over a limestone base

Surface area:

11,5 are in white

Blend:

90% sauvignon blanc, 5% sémillon &
5 % Sauvignon gris

Density of plantation:

7 700 plants per hectare

Average age of the vines:

25 years



CULTIVATION AND VINIFICATION

Vineyard training:

Double guyoy pruning. Ploughing or planting grass, thinning-cut of leaves, green harvest

Harvest:

Manual at optimum maturity, transport of grapes in baskets

Vinification:

Settling of the juice during 48 hours in small concrete vat. Vinification in small concrete vat with temperature controlled.

Ageing:

11 month on the lees. One part on barrels and the other part on concrete vat.

Filtration:

Bentonite fining before a light machine filtration for the bottling

Bottling:

At the Château

Annual production:

Around 25 000 bottles per year

Distribution:

Mark for the traditional market. Restaurants, cellarman and private individuals

TASTING

A bright, clean pale gold colour.

The nose immediately reveals aromas of fruit, such as apricot and white peach with notes of orange rind and grapefruit coming through. The entry on the palate is fresh while the wine gains in density on the mid-palate.

The whole comes together in very pleasant harmony.

FOOD PAIRING

To be enjoyed as an aperitif or with sweet and savoury starters. Try with cockles "marinières" cooked with zests of lemon.