



LES DEMOISELLES DE LARRIVET HAUT-BRION BLANC

2014

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:

9 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
Manual at optimum maturity, transport of grapes in baskets

Harvest:

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

Beautiful light gold color, shiny light green hints.

The nose opens on notes of sauvignon well ripened: yellow peach, pineapple...

After stirring, fresh citrus notes appears.

The palate is round and full, with the freshness of grapefruit and bergamot peel.