



## LES DEMOISELLES DE LARRIVET HAUT-BRION Red 2013

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

Second wine of Château Larrivet Haut-Brion  
(35 % of the production in red wine)

**Sold exclusively in the Traditional Market**



### 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>	70% merlot, 30% cabernet sauvignon
<u>Plantation density:</u>	7 700 plants per hectare
<u>Average age of vines:</u>	30 years



### CULTIVATION AND VINIFICATION

<u>Vineyard training:</u>	Double guyoy pruning. Ploughing or planting grass, thinning-cut of leaves, green harvest
<u>Harvest:</u>	Mechanical harvester with a selection system and 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. 1/3 ageing in small wooden vats of 27 hl, 1/3 in oak barrels and 1/3 in stainless steel vats during 14 months
<u>Filtration:</u>	Albunmine fining, with a light machine filtration before bottling
<u>Bottling:</u>	At the Château
<u>Annual production:</u>	Around 80 000 bottles per year
<u>Distribution:</u>	Mark for the traditional market. Restaurants, cellarman and private individuals

### TASTING

Light ruby color with slight mahogany tint on the disc.  
Spicy nose, smoky, with elegant notes of faded peony and India ink.  
The palate is supple and balanced; the power in mid-palate is well controlled; the final expresses tannins still a little short that will get rounder thank's to two to three years of aging.  
Drink now and for three years on marinated and braised meats, tapaniaki or spicy grilled meat.