



LES DEMOISELLES DE LARRIVET HAUT-BRION Red 2016

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

Clear color, dark ruby, brilliant.

The first nose is still discreet on flavours of crushed raspberries. Deeper notes of dark fruit and roasted hazelnuts then appear. The finish is complex and elegant with spices and grilled coffee notes.

The attack on the palate is full and dense. The mid-palate is fleshy and juicy with a full finish built around beautiful silky and ripe tannins.

A very beautiful success.