



## 2020 LES HAUTS DE LARRIVET HAUT BRION BLANC

WHITE • PESSAC-LÉOGNAN

### THE VINTAGE

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**WEATHER CONDITIONS:** Harvest in 2020 was the earliest it has been in 10 years. A mild and rainy winter set the growing season in motion three weeks ahead of schedule and accelerated leaf growth in spring.

**HARVEST DATES:** 21<sup>st</sup> to 27<sup>th</sup> August.

**AGEING:** In concrete eggs and small wooden tuns for 11 months with regular stirring to put the lees into suspension.

**ALCOHOL:** 13.5 %

**BLENDED:** 100% Sauvignon blanc

### THE VINEYARD

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**SURFACE OF PRODUCTION:** 9 ha

**SOIL:** Deep gravel with a sandy texture over a limestone base.

**AVERAGE AGE OF THE VINES:** 25 Years

**HARVEST:** Manual at perfect ripeness, transfer of bunches in crates.

**SORTING:** Manual

**VINIFICATION:** Settling for 48 hours in small, temperature-controlled stainless-steel vats. Vinification in concrete eggs and small wooden tanks.

### TASTING NOTES:

The robe is pale gold.

The notes of ripe yellow fruits accompanied by a note of very fresh lemon juice seduce us at nose.

On the palate, the attack is tonic and fresh. Wine gives us a dashing impression, matched of a good volume.

Our surprising food and wine pairing: shellfish salad, ginger and verbena pepper.