



## LES HAUTS DE LARRIVET HAUT-BRION Red 2012

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 supermarkets**

### 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>	Second wine for the supermarket



### TASTING

Ruby color, garnet hints, clear and bright.

Elegant nose with aromas of red berries and stone fruits (cherry) which opens on notes of warm pastry (Basque cake).

On the palate, the attack is nice, full and fleshy. The balance is good although the tannins still need to melt a little. Beautiful, long and fresh finish.