



CHATEAU LARRIVET HAUT-BRION WHITE 2005

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

(55% of the white wine production)

VINEYARD

Location:

Léognan

Soil-type:

Deep gravel in a sandy matrix over a layer of clay

Surface area:

72.5 hectares in total, of which 11.5 are in white

Grape varieties:

20% Semillon, 80% Sauvignon Blanc

Density of plantation:

7 700 plants per hectare

Average age of the vines:

20 years



VITICULTURE AND WINE-MAKING

Vineyard management:

Sémillon: spur-pruning

Sauvignon Blanc: Double Guyot pruning

Ploughing or seeding of a grass cover crop, de-leafing, crop thinning

Harvest:

Manual at perfect ripeness, transfer of bunches in crates

Vinification:

Settling of the juice for 48 hours in small, temperature controlled concrete vats. Vinification in new barrels with stirring of the lees three times a week for 3 months

Ageing:

11 months in new barrels with regular rotating of the barrels on racks to keep the fine lees in suspension.

Fining:

Fining with bentonite before a light filtering for the bottling

Bottling:

At the estate

Annual production:

About 25,000 bottles

Distribution:

95% through merchants in the Bordeaux market, 5% to private customers

TASTING NOTES

Blend: 75 % Sauvignon, 25 % Semillon

Harvesting dates: from 5th to 8 September

The wine exhibits a yellow-gold hue and a dense consistency.

The nose reveals aromas of ripe compote fruit and some hints of mushrooms.

It is round, fleshy and dense on the palate with flavours of confit lemon and yellow fruits.

The finish is very long with notes of oak and toffee.

FOOD PAIRINGS

Here are some original food pairings for this stand-out vintage among the white wines of Larrivet Haut-Brion:

Sophisticated oriental cuisine, Thai food in a sauce, Coconut-based dishes, Lobster à l'armoricaine, Duck à l'orange, Terrine of foie gras