



CHATEAU LARRIVET HAUT-BRION WHITE 2009

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 7000 plants per hectare

Average age of the vines:

20 years



VITICULTURE AND WINE-MAKING

Vineyard management:

Semillon: 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 blanc 25% Semillon

Harvesting dates: from 02 to 17 September

A clean, clear green-yellow colour with bright golden glints.

An intense, fresh nose revealing fresh almond and hazelnut notes, citrus fruit (orange rind and lemon zest) accompanied by nuances of well-ripened yellow fruits, and vanilla hints underpinning the whole.

The attack on the palate is fresh with a very pleasant creamy impression quickly coming through.

Acidulated in the finish and slightly mineral, followed by attractive sweet oak revealing a hint of cinnamon.

A great wine to pair with the most delicate gourmet dishes.