



CHATEAU LARRIVET HAUT-BRION WHITE 2010

Appellation d'Origine Contrôlée Pessac-Léognan
Grand Vin de Bordeaux
(55% of the white wine production)

VINEYARD

Location:

Léognan

Soil-type:

Deep gravel with a sandy texture over a limestone base

Surface area:

11,5 are in white

Blend:

85% sauvignon blanc, 15% Semillon

Density of plantation:

7 700 plants per hectare

Average age of the vines:

25 years



VITICULTURE AND WINE-MAKING

Vineyard management:

Semillon: spur-pruning

Sauvignon Blanc: Double Guyot pruning

Ploughing or seeding of a grass cover crop, de-leaving, 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

Harvesting dates: from 3 September to 15 September

A bright dark gold color.

A beautiful aromatic complexity of ripe fruits, spices and citrus fruits. The palate is full, straight, built on length, greatly balanced between volume and freshness.