



A great wine with a promising future.

## 2019 CHÂTEAU LARRIVET HAUT BRION BLANC

WHITE • PESSAC-LÉOGNAN

### THE VINTAGE

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**WEATHER CONDITIONS:** Dry and mild winter, except in January, with an early bud break. April showers were followed by cool and rainy May and June. The summer was exceptionally hot with irregular rainfall. September was dry and warm, which helped to balance out the slow veraison.

**HARVEST DATES:** From September, 4 to September, 13.

**AGEING:** In the same recipients as for the 11-month vinifications with regular stirring to put the fine lees into suspension, either by bâtonnage or rotation.

**ALCOHOL:** 14.2 %

**BLENDING:** 70% Sauvignon blanc, 30% Sémillon

### 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:** 30 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 new barrels (50%), small wooden foudres (50%).

### TASTING NOTES:

Nice pale gold colour, very bright. The first nose releases notes of freshly cut nuts (almond, hazelnut). After aeration, notes of white peach and fresh pineapple appear. On the palate, the attack is lively, carried by a greedy feeling of lemon cream and once again, the fresh almond. A subtle salinity on the finish leaves us with a sensation of great freshness.

  
CHATEAU  
LARRIVET HAUT-BRION