



Balance and aromatic freshness.

2021 CHÂTEAU LARRIVET HAUT BRION BLANC

WHITE • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: Mild winter. Very cold start to spring, with an episode of frost on April 7 and 8, mainly affecting the Merlot plots. Rainy May, hot and dry period at the end of May, allowing flowering in excellent conditions. From mid-June to mid-August stormy and unstable climatic conditions. Mid-August, dry weather.

HARVEST DATES: September 9th to 21st

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: 13.32 %

BLENDING: 78% Sauvignon blanc, 22% Sémillon

THE VINEYARD

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: The grapes, pressed in pneumatic presses, delivered clean and fresh juices which led us to practice very light settling. Fermentation took place fairly quickly with cool temperatures to preserve the aromatic potential of the year as much as possible. The first tastings confirmed our idea of starting the rolling of the barrels very early in the season with a resuspension of the lees twice a month from mid-November. The batonnage period, strictly speaking, was therefore brief. freshness of the vintage is quickly balanced with the fat provided by the regular resuspension of the lees: the wine takes on volume while retaining its freshness, we are very attentive to this.

TASTING NOTES:

Bright, light and gold. The first nose is dominated by citrus notes (yellow and pink citrus peel) revealing the freshness of the blend. On aeration, it becomes more complex with warmer notes of melon and pastry spices, the finish releases linden and honey. Fresh and svelte on the palate, long and mineral, balanced by a velvety texture in the making.

IBB
CHATEAU
LARRIVET HAUT-BRION