



CHATEAU LARRIVET HAUT-BRION Red 2007

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

(65 % of the production in red wine)

VINEYARD

Location:

Léognan

Soil:

Deep gravely and sandy overlying a clay substratum

Area of vines:

A total of 72,5 ha, of which 61 ha in red

Grape varieties:

57% merlot, 40% cabernet sauvignon & 3% cabernet franc

Plantation density:

7 700 plants per hectare

Average age of vines:

25 years



CULTIVATION AND VINIFICATION

Vineyard training:

Double guyoy pruning. Ploughing or planting grass, thinning-cut of leaves, green harvest

Harvest:

Manual at optimum maturity, transport of grapes in baskets, hand sorting before destemming and Pellenc optical sorting before crushing

Vinification:

The winery is equipped with stainless steel vat with temperature controlled which permit vinification plot by plot.

-traditional vinification at high temperature (28-32°C)

-with 3-4 pumping over per day

-long maceration (25-30 days)

Ageing:

Air-conditioned cellar, traditional racking. Ages 14 to 18 month in 40% new oak barrels

Filtration:

Egg white fining before a light filtration and bottling

Bottling:

At the Château

Annual production:

Around 180 000 bottles per year

Distribution:

95% Bordeaux wine merchants, 5% directs sales

TASTING NOTES

Blend: 43% Merlot, 55% Cabernet Sauvignon, 2% Cabernet Franc

The colour is a brilliant, deep, ruby-red. The nose is clean and fresh, revealing ripe red berry fruit (cherries, raspberries and redcurrants), developing complexity on swirling with smoky, toasty notes showing through. After swirling again, the finish reveals aromas of liquorice and spices. The palate is round and crisp with a lovely velvety mouth-feel, giving a pleasant sensation of fullness and balance, followed by a silky finish. This is a lovely wine for medium-term ageing to be enjoyed while still full of fruit flavour.

FOOD PAIRINGS

Grilled meat or fish dishes / Oriental cuisine: sautéed pork with prunes in soy sauce.