



2010 CHÂTEAU LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS:

HARVEST DATES:

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

ALCOHOL:

BLENDING: 55% Merlot, 45% Cabernet Sauvignon

THE VINEYARD

SURFACE OF PRODUCTION: 61 ha

SOIL: Deep gravel with a clay texture

AVERAGE AGE OF THE VINES: 35 Years

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

SORTING:

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)

TASTING NOTES:

Dark ruby color. Great aromatic complexity with notes of ripe fruits, spices, licorice and smoke. The palate is full, straight and built in length. Very good balance between the plump volume and silky tannins.
Great keep wine.


CHATEAU
LARRIVET HAUT-BRION