



Great classic vintage, representative of our new style leaving a large part to the expression of our cabernet sauvignon.

## 2019 CHÂTEAU LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

### THE VINTAGE

**WEATHER CONDITIONS:** Dry and mild winter, except in January, with therefore 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:** 19<sup>th</sup> September to 12<sup>th</sup> October

**AGEING:** In new French oak barrels (50%), second-fill barrels (45%), and terracotta amphorae (5%) for 16 months

**ALCOHOL:** 14.5 %

**BLENDING:** 65% Cabernet Sauvignon, 20% Merlot, 15% Cabernet Franc

### THE VINEYARD

**SURFACE OF PRODUCTION:** 72.5 ha

**SOIL:** Gravel stones overlaying a sandy clay matrix soil (between 2 and 4 metres deep), covering a limestone subsoil

**AVERAGE AGE OF THE VINES:** 35 Years

**HARVEST:** By hand at perfect ripeness. The crop is taken to the cellars in crates, sorted on a table before de-stemming and then sorted on a laser optical line.

**SORTING:** The crop is taken to the cellar in crates, sorted manually before de-stemming, and subsequently through an optical sorting machine.

**VINIFICATION:** Plot by plot in small, temperature-controlled concrete vats using gravity-flow for filling. De-stemming without crushing, regular punching down of the cap of skins and long macerations (4 to 5 weeks).

**TASTING NOTES:**  
(07/27/2021)

The colour is bright garnet red. The nose, typical of the expression of Cabernet Sauvignon on our terroir, is powerful and deep. Notes of stewed black fruits, spices and zan stick are released. On the palate, the wine is opulent and sustained by an explosion of black fruits such as blackcurrant and black cherry.

The powerful tannic frame accompagnies the greedy sensation throughout the lenght. 2019 is proudly part of the trio of great Bordeaux vintages: 2018, 2019 and 2020.

Our surprising food and wine pairing: Chinese braised beef with reduced soy sauce and glazed vegetables.

  
CHATEAU  
LARRIVET HAUT-BRION