



## LES DEMOISELLES DE LARRIVET HAUT-BRION BLANC

2015

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

**Second wine of Château Larrivet Haut-Brion**  
(45 % of the production in white wine)

**Sold exclusively in the Traditional Market**

### VINEYARD

Location:

Léognan

Soil-type:

Deep gravel with a sandy texture over a limestone base

Surface area:

9 are in white

Blend:

90% sauvignon blanc, 5% sémillon &  
5 % Sauvignon gris

Density of plantation:

7 700 plants per hectare

Average age of the 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

Vinification:

Cold settling of the juices (6-8°) for 48 hours in small, temperature-controlled stainless steel vats. Vinification in egg-shaped concrete vats and small wooden foudres

Elevage :

In egg-shaped concrete vats and small wooden foudres for 11 months with regular stirring to put the lees into suspension

Filtration:

Bentonite fining before a light machine filtration for the bottling

Bottling:

At the Château

Annual production:

Around 20 000 bottles per year

Distribution:

Mark for the traditional market. Restaurants, cellarman and private individuals

### TASTING

Beautiful brilliant pale gold color.

The nose is very expressive. The aromas of lychee and apricot blends with more subtle notes of lemon and eucalyptus.

The palate is round and velvety with a fresh and dynamic finale.