



2020 LES DEMOISELLES DE LARRIVET HAUT BRION BLANC WHITE • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: Harvest in 2020 was the earliest it has been in 10 years. A mild and rainy winter set the growing season in motion three weeks ahead of schedule and accelerated leaf growth in spring.

HARVEST DATES: 21st to 27th August

AGEING: In concrete eggs and small wooden tuns for 11 months with regular stirring to put the lees into suspension.

ALCOHOL: 13.5 %

BLENDING: 100% Sauvignon blanc

THE VINEYARD

SURFACE OF PRODUCTION: 9 ha

SOIL: Deep gravel with a sandy texture over a limestone base

AVERAGE AGE OF THE VINES: 25 Years

HARVEST: Manual at perfect ripeness, transfer of bunches in crates.

SORTING: Manual

VINIFICATION: Settling for 48 hours in small, temperature-controlled stainless-steel vats. Vinification in concrete eggs and small wooden tanks.

TASTING NOTES:

The robe is pale gold.

The notes of ripe yellow fruits accompanied by a note of very fresh lemon juice seduce us at nose.

On the palate, the attack is tonic and fresh. Wine gives us a dashing impression, matched of a good volume.

Our surprising food and wine pairing: shellfish salad, ginger and verbena pepper.



CHATEAU
LARRIVET HAUT-BRION