



## LES DEMOISELLES DE LARRIVET HAUT-BRION BLANC

2008

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:

Deep gravely and sandy overlying a clay substratum

Area of vines:

A total of 72,5 ha, of which 11,5 ha in white

Grape varieties:

80 % sauvignon & 20% sémillon

Plantation density:

7 700 plants per hectare

Average age of vines:

20 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:

Settling of the juice during 48 hours in smalls concrete vat. Vinification in small concrete vat with temperature controlled.

Ageing:

11 month on the lees. One part on barrels and the other part on concrete vat.

Filtration:

Bentonite fining before a light machine filtration for the bottling

Bottling:

At the Château

Annual production:

Around 25 000 bottles per year

Distribution:

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



### TASTING

**95 % sauvignon & 5% sémillon**

A lovely pale gold hue with green glints. An expressive nose with perfumed notes of bergamot, lemon and clementine coming through. Delicate oak brings a sweet, vanilla touch.

A fresh, lively attack on the palate balancing out towards a soft and harmonious body.

### FOOD PAIRING

A wine to enjoy at the beginning of a relaxed meal with exotic tapas or sweet-and-sour salads.