



A great classic vintage of Château Larrivet Haut-Brion that is beginning to reveal itself.

## 2016 CHÂTEAU LARRIVET HAUT BRION BLANC

WHITE • PESSAC-LÉOGNAN

### THE VINTAGE

**WEATHER CONDITIONS:** Very rainy winters and springs which allowed to recharge the water tables. Hot and dry summer but with relatively cool nights. At the beginning of September, a rainy episode allowed the ripening of the grapes to be perfected. Harvest under sunny conditions, without rain, allowing the perfect maturation of the Cabernets until the end of October.

All in all, the 2016 vintage is the archetype of the great classic Bordeaux vintage: concentrated, colorful, aromatic and perfectly balanced. It is made to last. Translated with [www.DeepL.com/Translator](http://www.DeepL.com/Translator) (free version)

**HARVEST DATES:** From September, 12 to 20.

**AGEING:** In the same recipients as for the 11-month vinifications with regular stirring to put the lees into suspension, either by bâtonnage or rotation.

**ALCOHOL:** 13.0 %

**BLENDING:** 74% Sauvignon blanc, 26% Sémillon

### THE VINEYARD

**SURFACE OF PRODUCTION:** 9 ha

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

**AVERAGE AGE OF THE VINES:** 30 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 new barrels (60%), small wooden foudres (40%).

### TASTING NOTES:

Bright pale gold color.

The nose is full of nuances mixed with light peaty notes, dried flowers ( chamomile, linden) and citrus peel. The attack on the palate is saline, then it appears round supported by a nice tension and nice bitterness. To enjoy with smoked fish or cheeses with salt crystals.

  
CHATEAU  
LARRIVET HAUT-BRION