



LHB
CHATEAU
LARRIVET HAUT-BRION



Power and minerality characterize this extraordinary vintage of Château Larrivet Haut-Brion.

2017 CHÂTEAU LARRIVET HAUT BRION BLANC WHITE • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: Cold and dry winter, with an episode of rain in February/March. April was marked by a historic frost, but spring returned in May, which allowed an early and rapid flowering. Exceptionally dry summer.

HARVEST DATES: 4th and 5th September

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

ALCOHOL: 13.5 %

BLENDING: 65% Sauvignon blanc, 35% 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 (50%), small wooden foudres (30%) and egg-shaped concrete vats (20%)

TASTING NOTES:

The first nose is intense, surprising by its intensity and its exotic fruits notes.

After airing, this wine develops some notes of citrus, lychee and grapefruit, with a mineral side, flint, very original.

The attack is full, wide but without heaviness. The powerful mid-palate reveals the fruity notes that supported the nose.

A very nice acidity comes to energize this matter, and tightens the mouth on an energetic final.