



CHATEAU LARRIVET HAUT-BRION Red 2000

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

(65 % of the production in red wine)

VINEYARD

Location:

Léognan

Soil:

Deep gravely and sandy overlying a clay substratum

Area of vines:

A total of 72,5 ha, of which 61 ha in red

Grape varieties:

57% merlot, 40% cabernet sauvignon & 3% cabernet franc

Plantation density:

7 700 plants per hectare

Average age of 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, hand sorting before destemming and Pellenc optical sorting before crushing

Vinification:

The winery is equipped with stainless steel vat with temperature controlled which permit vinification plot by plot.

-traditional vinification at high temperature (28-32°C)

-with 3-4 pumping over per day

-long maceration (25-30 days)

Ageing:

Air-conditioned cellar, traditional racking. Ages 14 to 18 month in 40% new oak barrels

Filtration:

Egg white fining before a light filtration and bottling

Bottling:

At the Château

Annual production:

Around 180 000 bottles per year

Distribution:

95% Bordeaux wine merchants, 5% directs sales

TASTING

Blend: 65% Merlot, 35% Cabernet Sauvignon & Harvesting dates: 21st September to 10th Oct

The wine displays a very dark, opaque, ruby-red colour.

The nose is intense and complex: black fruit, smoky, toasted notes and tobacco.

Well-structured and powerful on the palate with great length.

FOOD PAIRINGS

Game dishes, such as venison, hare, deer in grand veneur sauce, Tournedos Rossini

Crunchy dark chocolate