



## CHATEAU LARRIVET HAUT-BRION Red 2002

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:** 60 % Merlot, 40 % Cabernet Sauvignon     Harvesting dates: 25th September to 18th Oct

For the Bordeaux region, this was a great Pessac-Léognan made at Château Larrivet Haut-Brion. It has lovely terroir expression. A dense ruby colour that is still not showing any sign of age.

The nose is complex with aromas of ripe fruit (blackcurrants), characteristic smoky notes and hints of game.

Good volume on the palate with delicate, silky tannins, great balance and a lingering finish.

### FOOD PAIRINGS

Red meats, game birds. Rib steak grilled on vine shoots, Roast pigeon with chanterelle mushrooms, Breast of duck