



## CHATEAU LARRIVET HAUT-BRION Red 2003

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:** 8st to 30th September

A ruby colour showing some signs of age. Dense and deep.

The nose is earthy and reveals little fruit aroma.

Generous, smooth and warm on the palate. No drying in the finish such as can be found in numerous wines of this vintage.

### FOOD PAIRINGS

Stews, Beef or duck stewed in red wine, Bœuf Bourguignon, Beef and carrot stew, Moussaka, Roasted pork fillet with sherry