



## CHATEAU LARRIVET HAUT-BRION Red 2008

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

(65 % of the production in red wine)

### VINEYARD

Location:

Soil:

Area of vines:

Grape varieties:

Plantation density:

Average age of vines:

Léognan

Deep gravely and sandy overlying a clay substratum

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

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

7 700 plants per hectare

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, 30% Cabernet Sauvignon, 5% Cabernet Franc**

This wine has a very attractive deep, dark, almost black colour with purplish glints. The nose is powerful; it opens out on to aromas of black fruits, such as blackcurrants and blackberries. The finish mirrors the characteristics of the terroir from which it comes with aromas of liquorice sweets and Virginia tobacco. The palate is fleshy with lots of volume. This is a young wine with the power of its tannins showing through. It exhibits impressive balance and excellent length.

**FOOD PAIRINGS:** Flavoursome cuts of meat, such as Bazas beef rib steak in a bordelaise sauce or slow-simmered pigeon stew.