



## CHATEAU LARRIVET HAUT-BRION Red 2012

Appellation d'Origine Contrôlée Pessac-Léognan  
Grand Vin de Bordeaux  
(65 % of the production in red wine)

### VINEYARD

<u>Location:</u>	Léognan
<u>Soil:</u>	Deep gravel with a clay texture
<u>Area of vines:</u>	61 ha in red
<u>Blend:</u>	<b>36 % merlot, 56 % cabernet sauvignon &amp; 8% cabernet franc</b>
<u>Plantation density:</u>	7 700 plants per hectare
<u>Average age of vines:</u>	25 years



### CULTIVATION AND VINIFICATION

<u>Vineyard training:</u>	Double guyoy pruning. Ploughing or planting grass, thinning-cut of leaves, green harvest
<u>Harvest:</u>	Manual & Mechanical harvester at optimum maturity, transport of grapes in baskets, hand sorting before destemming and Pellenc optical sorting before crushing
<u>Vinification:</u>	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)
<u>Ageing:</u>	Air-conditioned cellar, traditional racking. Ages 14 to 18 month in 1/3 new oak barrels, 1/3 new oak barrels previously used to age one and 1/3 new oak barrels previously used to age two
<u>Filtration:</u>	Egg white fining before a light filtration and bottling
<u>Bottling:</u>	At the Château
<u>Annual production:</u>	Around 160 000 bottles per year
<u>Distribution:</u>	95% Bordeaux wine merchants, 5% directs sales

### TASTING (sept 2017)

Harvesting dates: from 2 to 16 October

Ruby color.

The nose is soft and fruity with notes of smoke and spices.

The mouth is elegant and with mature tannins, well balanced.