



**CHATEAU
LARRIVET HAUT-BRION**



2015 CHÂTEAU LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: 2015 was a sunny vintage, characterised by a hot start to the summer, which encouraged successful and even flowering. While July saw a period of drought, August provided cooler temperatures and some rain to help replenish vines.

HARVEST DATES: 27th September to 21st October

AGEING: In new French oak barrels (50%), second-fill barrels (40%), and third-fill barrels (10%) for 16 months

ALCOHOL: 14.3 %

BLENDING: 62% Cabernet Sauvignon, 33% Merlot, 5% Cabernet Franc

THE VINEYARD

SURFACE OF PRODUCTION: 61 ha

SOIL: Gravel stones overlaying a sandy clay matrix soil (between 2 and 4 metres deep), covering a limestone subsoil

AVERAGE AGE OF THE VINES: 35 Years

HARVEST: Manual at optimum maturity, transport of grapes in baskets, hand sorting before destemming and Pellenc optical sorting before crushing

SORTING: The crop is taken to the cellar in crates, sorted manually before de-stemming, and subsequently through an optical sorting machine

VINIFICATION: De-stemming without crushing - except for 20% of the Merlot fermented in whole bunches - regular punching down of the skins and long maceration (4 to 5 weeks)

TASTING NOTES:

Dark ruby color with brick reflections.
Expressive nose of ripe stewed black fruits, smoky, liquorice and toffee notes.
The palate is long and flesh. Tobacco notes are appreciated on the finish. The tannins are silky.
A great and perfectly balanced wine to enjoy from now on.