



An atypical vintage that never ceases to surprise us!

2020 CHÂTEAU LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: Atypical vintage: the year 2020 was the earliest of the last ten years. The mild and rainy winter favored a premature start. An episode of frost at the end of March damaged part of the buds. The hot and dry summer put a strain on the vines but their deep roots allowed them to draw the necessary resources. Finally, the conditions before the harvest allowed us to harvest the grapes at perfect maturity and in good health.

HARVEST DATES: From September 5th to 29th

AGEING: In an air-conditioned cellar, traditional racking. Aged in new French oak barrels, in one-wine barrels and a small proportion in earthenware jars for 16 months.

ALCOHOL: 13.5 %

BLENDING: 58% Cabernet Sauvignon, 29% Merlot, 13% Cabernet Franc

THE VINEYARD

SURFACE OF PRODUCTION: 61 ha

SOIL: Deep gravel with clay matrix

AVERAGE AGE OF THE VINES: 35 Years

HARVEST: Manual at perfect maturity, transport of the harvest in small crates

SORTING: Sorting on table before destemming then optical sorting.

VINIFICATION: Plot in small thermo-regulated concrete vats, gravity filling, de-stemming without crushing, regular punching down, long maceration (4 to 5 weeks).

TASTING NOTES:

The robe is garnet red.

The nose is powerful, a concentrate of black fruits and blackcurrant liqueur. There is a hint of menthol that should develop with time.

On the palate, notes of cedar and fresh tobacco are combined with a basket of fresh fruit. The wine is velvety, opulent and very elegant.

The finish is very long and the final touch of salinity is the signature of the property.


CHATEAU
LARRIVET HAUT-BRION