



# LES DEMOISELLES DE LARRIVET HAUT-BRION BLANC

2011

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

**Second wine of Château Larrivet Haut-Brion**  
(45 % of the production in white wine)

**Sold exclusively in the Traditional Market**

## VINEYARD

Location:

Léognan

Soil-type:

Deep gravel with a sandy texture over a limestone base

Surface area:

11,5 are in white

Blend:

90% sauvignon blanc, 5% sémillon &  
5 % Sauvignon gris

Density of plantation:

7 700 plants per hectare

Average age of the 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

Vinification:

Settling of the juice during 48 hours in smalls concrete vat. Vinification in small concrete vat with temperature controlled.

Ageing:

11 month on the lees. One part on barrels and the other part on concrete vat.

Filtration:

Bentonite fining before a light machine filtration for the bottling

Bottling:

At the Château

Annual production:

Around 25 000 bottles per year

Distribution:

Mark for the traditional market. Restaurants, cellarman and private individuals

## TASTING

A brilliant, pale yellow hue with green glints.

Clean on the nose with aromas of hazelnuts, citrus fruit, pears and a suggestion of honey.

A good, clean and round mouth-feel with hints of yellow fruit coming through. Well balanced.

## FOOD PAIRING

A good wine to pair with starters, such as crab with kumquat spring rolls.