



IHB
CHATEAU
LARRIVET HAUT-BRION



2019 LES DEMOISELLES DE LARRIVET HAUT BRION BLANC WHITE • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: A rainy and very contrasted winter, characterized by an alternation of winter weather and spring mildness, for a later bud break than in 2020 but early again.

HARVEST DATES: From 3 to 11th of September

AGEING: In concrete eggs and small wooden tuns for 11 months with regular stirring to put the lees into suspension.

ALCOHOL: 14 %

BLENDING: 90% Sauvignon blanc, 5% Sémillon

THE VINEYARD

SURFACE OF PRODUCTION: 9 ha

SOIL: Deep gravel with a sandy texture over a limestone base

AVERAGE AGE OF THE VINES: 25 Years

HARVEST: Manual at perfect ripeness, transfer of bunches in crates.

SORTING: Manual

VINIFICATION: Settling for 48 hours in small, temperature-controlled stainless-steel vats. Vinification in concrete eggs and small wooden tanks.

TASTING NOTES:

The wine is bright with a golden hue and grey highlights. Bright notes of white flowers are revealed with a delicate blend of acacia flower and heather.

After aeration, citrus notes like sudachi are released reinforcing the freshness. Aromas of jasmine are present in the mouth.

The structure is delicate, the wine opens to deliver notes of bergamot. The finish is long and airy.

A generous and delicate wine to be savored with equal pleasure!