



**2019 LES DEMOISELLES DE LARRIVET HAUT BRION**  
RED • PESSAC-LÉOGNAN

**THE VINTAGE**

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WEATHER CONDITIONS:

HARVEST DATES:

AGEING: Air-conditioned cellar. Ageing in second fill French oak barrels, oak casks and terracotta amphorae during 14 months.

ALCOHOL: 14.5 %

BLENDING: 70% Merlot, 30% Cabernet Sauvignon

AVERAGE AGE OF THE VINES: 30 Years

HARVEST:

SORTING:

VINIFICATION: In small, temperature-controlled concrete vats using gravity-flow for filling. Regular punching downs of the cap of skins and long macerations (4 to 5 weeks).

TASTING NOTES:

**THE VINEYARD**

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SURFACE OF PRODUCTION: 61 ha

SOIL: Deep gravelly and sandy overlying a clay substratum.

