



2020 LES DEMOISELLES DE LARRIVET HAUT BRION
RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS:

HARVEST DATES:

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

ALCOHOL:

BLENDING:

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

SURFACE OF PRODUCTION: 61 ha

SOIL: Deep gravelly and sandy overlying a clay substratum.

