



LES DEMOISELLES DE LARRIVET HAUT-BRION BLANC

2007

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:

Deep gravely and sandy overlying a clay substratum

Area of vines:

A total of 72,5 ha, of which 11,5 ha in white

Grape varieties:

80 % sauvignon & 20% sémillon

Plantation density:

7 700 plants per hectare

Average age of vines:

20 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

95% sauvignon & 5% sémillon

The wine exhibits a bright green-gold hue. A typical Sauvignon Blanc nose of citrus fruit with hints of honey and smoke.

Fruit flavours on the palate (lemon) with a good fleshy mouth-feel and measured acidity. The wine is long with well integrated oak.

FOOD PAIRING

Fish dishes and raw scallops, prepared shellfish/Carpaccio of scallops marinated in lemon/ Sushi/Mussels in white wine (moules marinières)/As an aperitif