



LES DEMOISELLES DE LARRIVET HAUT-BRION BLANC

2009

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 Blanc & 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

Blend: 95% Sauvignon Blanc & 5% Sémillon

An attractive pale gold colour with green glints. An expressive, open nose revealing hints of lemon zest and white flowers. Subtle oak brings a sweet vanilla note.

A fresh, lively attack on the palate develops with harmonious balance and a gentle, soft mouth-feel.

FOOD PAIRING

Can be enjoyed as an aperitif at the start of a relaxed meal, or with exotic appetisers or sweet and sour salads.