



LES HAUTS DE LARRIVET HAUT-BRION White 2010

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 supermarkets

VINEYARD

Location:

Léognan

Soil-type:

Deep gravel with a sandy texture over a limestone base

Surface area:

11,5 are in white

Blend:

90% sauvignon blanc, 5% sémillon &
5 % Sauvignon gris

Density of plantation:

7 700 plants per hectare

Average age of the vines:

25 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:

Cold settling of the juices (6-8°) for 48 hours in small, temperature-controlled stainless steel vats. Vinification in egg-shaped concrete vats and small wooden foudres

Elevage :

In egg-shaped concrete vats and small wooden foudres for 11 months with regular stirring to put the lees into suspension

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

A bright, clean pale gold colour.

The nose immediately reveals aromas of fruit, such as apricot and white peach with notes of orange rind and grapefruit coming through. The entry on the palate is fresh while the wine gains in density on the mid-palate.

The whole comes together in very pleasant harmony.

FOOD PAIRING

To be enjoyed as an aperitif or with sweet and savoury starters. Try with cockles “marinières” cooked with zests of lemon.