



LES HAUTS DE LARRIVET HAUT-BRION White 2014

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:

9 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

Beautiful light gold color, shiny light green hints.

The nose opens on notes of sauvignon well ripened: yellow peach, pineapple...

After stirring, fresh citrus notes appears.

The palate is round and full, with the freshness of grapefruit and bergamot peel.