



A great wine with a promising future.

2019 LES HAUTS DE LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: Dry and mild winter, except in January, with an early bud break. April showers were followed by cool and rainy May and June. The summer was exceptionally hot with irregular rainfall. September was dry and warm, which helped to balance out the slow veraison.

HARVEST DATES: From September, 4 to September, 13.

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

ALCOHOL: 14.5 %

BLENDING: 70% Merlot, 30% Cabernet Sauvignon

THE VINEYARD

SURFACE OF PRODUCTION: 61 ha

SOIL: Deep gravely and sandy overlying a clay substratum

AVERAGE AGE OF THE VINES: 30 Years

HARVEST: By hand or mechanical harvest at perfect ripeness. The crop is taken to the cellars in crates, sorted on table before de-stemming and then sorted on an optical line, no crushing.

SORTING: Optical

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 dress is carmine red, very bright. On the nose, the brightness of a basket of very fresh red fruits delight us. On the palate, the attack is frank. The fruit is very pure accompanied by spicy notes. The terracotta maturation reveals the beautiful, smooth tannins of the ripe grape.

LHB
CHATEAU
LARRIVET HAUT-BRION