



A great vintage with a bright future

2020 CHÂTEAU LARRIVET HAUT BRION BLANC

WHITE • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: Harvest in 2020 was the earliest it has been in 10 years. A mild and rainy winter set the growing season in motion three weeks ahead of schedule and accelerated leaf growth in spring.

HARVEST DATES: 21st to 27th August

AGEING: In the same vessels as vinification for 11 months, with controlled stirring to put the lees into suspension (3 times a month from October to November, 2 times a month from December to May, depending on taste)

ALCOHOL: 13.94 %

BLENDING: 83% Sauvignon blanc, 17% Sémillon

THE VINEYARD

SURFACE OF PRODUCTION: 9 ha

SOIL: Sandy-gravel soil overlying a deep limestone subsoil, 2 metres below the surface.

AVERAGE AGE OF THE VINES: 30 Years

HARVEST: Manual at perfect ripeness, transfer of bunches in crates.

SORTING: The crop is taken to the cellar in crates

VINIFICATION: In new French oak barrels (70 %), small casks (80 %), and new muids (20 %)

TASTING NOTES:

Nice light gold colour, clear and brilliant.

The first nose is fine and delicate. After airing, floral notes (honeysuckle) and apricot stewed with almonds arouse our curiosity.

The attack is frank, and at the same time, the wine is full of roundness. The aromas of dry citrus zest contribute to the wine's sapidity. The salinity noticed on the finish is one of the trademarks of the Château.


CHATEAU
LARRIVET HAUT-BRION