



The frost spares our most beautiful terroirs, the 2017 red vintage is a purification of the Château Larrivet Haut-Brion style.

## 2017 CHÂTEAU LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

### THE VINTAGE

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**WEATHER CONDITIONS:** Cold and dry winter, with an episode of rain in February/March. April was marked by a historic frost, but spring returned in May, which allowed an early and rapid flowering. Exceptionally dry summer.

**HARVEST DATES:** from September, 13 to September 28

**AGEING:** In an air-conditioned barrel cellar. Traditional rackings. One third aged in new French oak barrels, one third in second-fill and one third in third-fill barrels for 14 to 18 months.

**ALCOHOL:** 13.5 %

**BLENDING:** 12% Merlot, 65% Cabernet Sauvignon, 23% Cabernet Franc

### THE VINEYARD

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**SURFACE OF PRODUCTION:** 61 ha

**SOIL:** Deep gravel with a clay texture

**AVERAGE AGE OF THE VINES:** 30 Years

**HARVEST:** By hand at perfect ripeness. The crop is taken to the cellars in crates, sorted on a table before de-stemming and then sorted on a laser optical line.

**SORTING:** Optical

**VINIFICATION:** Plot by plot in small, temperature-controlled concrete vats using gravity-flow for filling. De-stemming without crushing, regular punching down of the cap of skins and long macerations (4 to 5 weeks)

### TASTING NOTES:

Limpid dark red color.

The first nose is intense. Fine roasted notes of cedar and Mocha mingle with more subtle flavours of flowers. After airing, the floral notes are more intense and a delicate violet note appears.

The attack marked by smoothness develops notes of liquorice and black fruit. The palate stretches on creamy tannins where the smoky notes are reminiscent of the signature of LHB terroir and the dominance of Cabernets.

The fair and straight finish suggests a good ageing potential.

**LHB**  
CHATEAU  
LARRIVET HAUT-BRION