



Very nice expression of the new style we want to produce: well-balanced, representative of the terroir, with identity.

2018 CHÂTEAU LARRIVET HAUT BRION

RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: The cool and wet winter caused a late bud break, followed by a month of April particularly contrasted between cold and hot temperatures. The following months were rainy. The summer was particularly dry which allowed the grapes to ripen.

HARVEST DATES: From September 14 to October 10

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: 14 %

BLENDING: 56% Cabernet Sauvignon, 28% Merlot, 16% Cabernet Franc

THE VINEYARD

SURFACE OF PRODUCTION: 61 ha

SOIL: Deep gravel with a clay texture

AVERAGE AGE OF THE VINES: 35 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:

The color is dark amaranth red, deep and dense.

The nose is powerful and intense. It opens with enveloping roasted and caramel notes. It's very pure and racy. On the palate, the attack is full and melting. The wine is remarkably silky, with a typical fruitiness of black berries. Notes of cedar and a slight salinity bring freshness. The finish

seems interminable with a remarkable persistence for its elegance. Very nice success to drink between 2025 and 2040, to decant.

Our surprising food pairing : Chinese style beef cheek


CHATEAU
LARRIVET HAUT-BRION