



An exciting vintage for its brilliance.

## 2023 CHÂTEAU LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

### THE VINTAGE

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**WEATHER CONDITIONS:** A very hot, humid spring favored strong growth, followed by an equally hot, humid summer and 2 heat waves at the end of August and beginning of September, which accelerated the start of harvesting.

**HARVEST DATES:** September 5 to October 2

**AGEING:** 50% new barrels, 35% one-wine barrels, 15% earthenware jars for some of the Merlot

**ALCOHOL:** 13.3 %

**BLENDED:** 75% Cabernet Sauvignon, 20% Cabernet Franc, 5% Merlot

### THE VINEYARD

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**SURFACE OF PRODUCTION:** 61 ha

**SOIL:** Gravel overlying a sandy-clay matrix soil (2 to 4 metres deep), on a limestone subsoil.

**AVERAGE AGE OF THE VINES:** 35 Years

**HARVEST:** Parcel harvest. De-stemming. No crushing. Partly whole bunches.

**SORTING:** First table sorting, then optical sorting.

**VINIFICATION:** Plots are planted in small temperature-controlled concrete vats, gravity-filled, with regular punching of the cap and long maceration periods (4 to 5 weeks). 15% whole bunches on average for Merlot.

### TASTING NOTES:

**On the nose:** Lots of brightness, notes of crushed black fruit, licorice, slightly candied. Very dense.

**On the palate:** Full attack, powerful without being aggressive, ripe tannins. The aromatic range on the nose is repeated on the palate.

**IHB**  
CHATEAU  
LARRIVET HAUT-BRION