



CHATEAU  
LARRIVET HAUT-BRION

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PRIMEURS 2020

AN ATYPICAL VINTAGE  
WHICH NEVER CEASED TO SURPRISE

Harvest in 2020 was the earliest it has been in 10 years. The mild and rainy winter set the growing season in motion three weeks ahead of schedule (on 9 March), and an accelerated leaf growth in spring.

A spell of frost on 27 March caught us unawares, and damaged the buds (already sensitive at the time), which explains in large part our low yields for the white.

From the end of May to the beginning of June, a short but intense period of rain unnerved us as to what would become of the vintage. On top of this, a remarkably hot July and a very dry August put our vines to the test.

Happily, the long roots of our vines (which are 40 years old on average) coupled with regular tilling of our soils allowed the necessary resources to be drawn from deep within the soil, and the vines to fight against too much water stress.

The weather conditions at the end of August and the beginning of September saw us harvest grapes that were perfectly ripe and in excellent health three weeks ahead of schedule – a record!

# CHÂTEAU LARRIVET HAUT-BRION, WHITE

## OUR TERROIR REVEALS ITSELF

Manual harvest from August 21st to 27th.

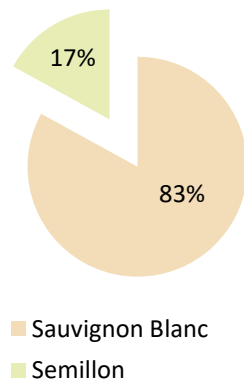
Vine roots managed to draw water and nutrients from the deep limestone bedrock – the chief creator of quality within our sandy-gravel terroir.

### Vinification and maturation

Following a unique growing season, work in the cellar was particularly influential. The aromatic profile of the juices were still delicate at the end of the vinification. Our understanding as winemakers of the maturing process, through selection of barrels with specific origin and toasting, as well as the management of the lees, have enabled us to nurture each plot into its aromatic potential. Today, after several months of maturation, the wines reveal the expression of our great white terroir.

### Tasting notes

The nose opens up with fresh yellow fruit (pineapple, apricot, yellow peach) - typical of Sauvignon Blanc. After some aeration, the Semillon brings subtle notes of dried flowers (lime blossom) and a slightly honeyed character. On the palate, the wine is well-rounded and delicate. A succulent freshness creates great acidic tension, and a long finish.



# CHÂTEAU LARRIVET HAUT-BRION, RED

## THE AFFIRMATION OF A STYLE

Harvest from 7th to 29th September, under very favorable weather conditions. We harvested per parcel – picking each of our three gravelly hillocks at the heart of our identity separately.

### Vinification and maturation

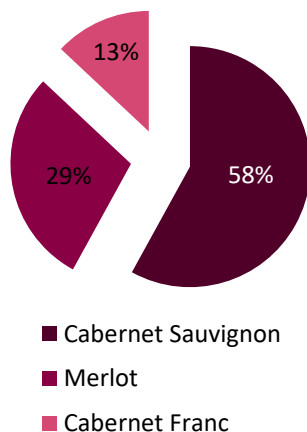
Since the 2015 vintage, our aim has been to produce finer and more elegant wines. To achieve this, we have modified our winemaking methods: respecting the harvest as much as possible, intact berries are loaded by gravity, while the use of punching down allows us to carry out gentler extractions.

This year, the berries were particularly small, with little juice. Only punching down was used to extract colour and tannins with finesse, vinification temperatures were reduced, and vatting times were shortened significantly from the norm.

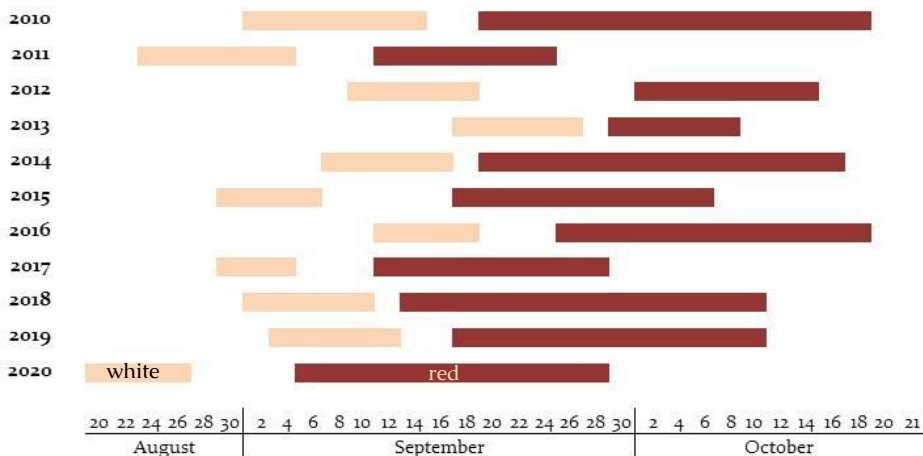
Our Cabernets are matured mainly in new French oak barrels which are lightly toasted. Merlots are placed in terracotta amphorae, in order to preserve their fruit-forward character and their smooth texture.

### Tasting notes

Delicate notes of black fruits (blackcurrant, blackberry) and juicy red fruits infuse on the nose. On the palate, the wine is smooth, opulent, and well balanced. The expression of the fruit is precise, led by the generosity of the Merlots. The Cabernet Franc brings elegance and freshness while the Cabernet Sauvignon creates a supple and delicate tannic structure.



## Harvest dates since 2010



« Château Larrivet Haut-Brion White and Red 2020 are in line with the 2018 and 2019 vintages, confirming the evolution of our style towards a more terroir-based expression started in 2016. »

Bruno Lemoine, Managing Director

### Production 2020

Château Larrivet Haut-Brion White : 12 000 bottles

Château Larrivet Haut-Brion Red : 140 000 bottles



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