



Concentrated, colorful, aromatic and perfectly balanced. It is made to last.

2016 CHÂTEAU LARRIVET HAUT BRION

RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: Very rainy winters and springs which allowed to recharge the water tables. Hot and dry summer but with relatively cool nights. At the beginning of September, a rainy episode allowed the ripening of the grapes to be perfected.

Harvest under sunny conditions, without rain, allowing the perfect maturation of the Cabernets until the end of October.

HARVEST DATES: From September, 27 to October, 20

AGEING: In new French oak barrels (50%), second-fill barrels (40%), and third-fill barrels (10%) for 16 months

ALCOHOL: 13 %

BLENDED: 62% Cabernet Sauvignon, 8% Cabernet Franc, 30% Merlot

THE VINEYARD

SURFACE OF PRODUCTION: 61 ha

SOIL: Gravel stones overlaying a sandy clay matrix soil (between 2 and 4 metres deep), covering a limestone subsoil

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 ruby with purple reflections.

The nose opens up with a bright fruit. It continues with smoky, spicy (cumin seed, anise) and cigar box notes, characteristic of the great Cabernets from the Léogan region. The impression remains fresh. The tannins are powerful yet very nice grained. The palate is dense and long, the finish becomes salivating. This racy wine offers us a mouth-watering persistence and freshness.


CHATEAU
LARRIVET HAUT-BRION