



Vintage which will be remarkable.

2022 CHÂTEAU LARRIVET HAUT BRION

RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: A relatively dry and cool winter. Very dry spring but one week of saving rain in June. June, July, August: Very rare "heat wave-drought" combination. In the end, the vines were resilient.

HARVEST DATES: From 6 to 28 september

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

ALCOHOL: 14 %

BLENDING: 61% Cabernet Sauvignon, 21% Cabernet Franc, 18% Merlot

THE VINEYARD

SURFACE OF PRODUCTION: 61 ha

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

AVERAGE AGE OF THE VINES: 35 Years

HARVEST: Grape harvesting by plot. De-stemming. No crushing. Part of a whole bunch.

SORTING: First table sorting, then optical sorting.

VINIFICATION: Plots in small temperature-controlled concrete vats, gravity filling, regular punching down, long maceration (4 to 5 weeks). 15% whole bunches on average for the Merlot.

TASTING NOTES:

Deep, dark colour. The nose is marked by aromas of liquorice and mint which blend harmoniously with notes of black fruit.

On the palate, the tannins are present and silky, giving a velvety and dense texture, and the finish is persistent with a good length, offering all the dynamism of the wine.


CHATEAU
LARRIVET HAUT-BRION