



An exciting vintage for its brilliance.

2023 CHÂTEAU LARRIVET HAUT BRION

RED • PESSAC-LÉOGNAN

THE VINTAGE

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 %

BLENDING: 75% Cabernet Sauvignon, 20% Cabernet Franc, 5% Merlot

THE VINEYARD

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
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LARRIVET HAUT-BRION