



A vintage in tune with times

2024 CHÂTEAU LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: The 2024 vintage in Bordeaux unfolded under more classic climatic conditions. The winter was exceptionally wet yet remained mild, leading to an ultra-early budburst in the last week of March. The cool and humid spring brought pressure as early as April 20, requiring meticulous vineyard management and swift responsiveness. Flowering, which stretched over three weeks, was slowed down by these conditions, delaying the initial precocity of the vintage. Contrary to expectations, the anticipated dry weather did not materialize, and the late spring remained cool and humid. However, July and August experienced a water deficit, which was beneficial for producing great wines. Temperatures stayed moderate, with no major heatwaves, allowing for a more classic véraison starting in early August. This climate led to harvest dates reminiscent of past Bordeaux vintages, beginning in September under cool and humid conditions.

HARVEST DATES: From September 19th to October 5th

AGEING: 50% new barrels, 35% one-wine barrels, 5% earthenware jars for some of the Merlot

ALCOHOL: 13 %

BLENDING: 62% Cabernet Sauvignon, 25% Merlot, 13% Cabernet Franc

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:

The 2024 vintage, shaped by a cooler climate, reveals an elegant, well-balanced wine with great accessibility from a young age. Less sun-drenched than its predecessors, it retains Larrivet Haut-Brion's signature velvety texture, with delicate, silky tannins supporting a beautifully structured aromatic profile. From the first pour, the wine captivates with its purity and brightness, unveiling crisp aromas of red berries —raspberry, redcurrant, and cherry—interwoven with subtle notes of ink and graphite brought by the Cabernet Franc. On the palate, the attack is juicy and fresh, striking a fine balance between roundness and vibrancy. The Merlot, harvested at optimal freshness, lends an airy touch. The Cabernet Sauvignon, which reached full maturity thanks to the diversity of gravelly soils, provides structure and subtle depth. Meanwhile, the Cabernet Franc adds dynamism in the second half of the palate, bringing density without excessive power. The 2024 vintage is perfectly in tune with the times: offering immediate pleasure and drinkability, marked by generosity and balance, it fully reflects both the spirit of the vintage and the identity of Larrivet Haut-Brion.

**CHATEAU
LARRIVET HAUT-BRION**