



An exciting vintage for its brilliance.

2023 CHÂTEAU LARRIVET HAUT BRION BLANC

WHITE • 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: August 25 to September 1

AGEING: 70% new barrels, 30% wooden vats

ALCOHOL: 13.6 %

BLENDING: 95% Sauvignon blanc, 5% Sémillon

THE VINEYARD

SURFACE OF PRODUCTION: 9 ha

SOIL: Sandy gravel on limestone bedrock.

AVERAGE AGE OF THE VINES: 30 Years

HARVEST: Parcel harvest. Hand-picked when perfectly ripe, transported in small crates.

SORTING: Manual

VINIFICATION: The grapes, pressed in pneumatic presses, produced clean, fresh juices, which led us to use very light settling. Fermentation proceeded fairly rapidly at cool temperatures, to preserve as much of the year's aromatic potential as possible.

TASTING NOTES:

Golden color, expressive nose of ripe Sauvignon, with yellow summer fruit, lemon and tangerine notes. Citrus notes emerge after the fruit, with aromas of citron and Buddha's hand zest.

IBB
CHATEAU
LARRIVET HAUT-BRION