



The return of the balance of yesteryear with blends that certainly foreshadow those of future years. More than ever, Cabernets are in the spotlight.

2021 CHÂTEAU LARRIVET HAUT BRION RED • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: Mild winter. Very cold start to spring, with an episode of frost on April 7 and 8, mainly affecting the Merlot plots. Rainy May, hot and dry period at the end of May, allowing flowering in excellent conditions. From mid-June to mid-August stormy and unstable climatic conditions. Mid-August, dry weather.

HARVEST DATES: From september 27th to october 15th

AGEING: Air-conditioned cellar, traditional racking. Ages 14 to 18 month in 40% new oak barrels

ALCOHOL: 12.95 %

BLENDING: 81% Cabernet Sauvignon, 19% Cabernet Franc

THE VINEYARD

SURFACE OF PRODUCTION: 61 ha

SOIL: Deep gravel with a clay texture

AVERAGE AGE OF THE VINES: 35 Years

HARVEST: Manual at optimum maturity, transport of grapes in baskets, hand sorting before destemming and Pellenc optical sorting before crushing

SORTING: Optical

VINIFICATION: The analytical profiles of the 2021 red grapes have led us to modify the extraction process compared to the last 3 vintages. We have decided to start punching down from the 1st day of maceration until mid-fermentation in order to extract as much as possible the anthocyanin potential and the tannins of the skin arrived at perfect maturity. 12 days depending on the qualities then made it possible to round off the tannins. In the end, 2021 gives fresh and structured profiles with good aging potential.

TASTING NOTES:

Dark, vivid ruby. The nose appears very straight and fresh, with notes of black fruits (crushed blackcurrent), liquorice, green pepper and menthol. Very elegant. Sapid, well-balanced palate enveloped in velvety, ripe tannins. Long and satin-like, delicious.


CHATEAU
LARRIVET HAUT-BRION