


CHÂTEAU LARRIVET HAUT-BRION

Pessac-Léognan AOC

www.larrivethautbrion.fr



VARIETALS	56% Cabernet Sauvignon, 28% Merlot, 16% Cabernet Franc
VINTAGE	2018
REGION	Pessac-Leognan, Bordeaux, France
TECHNICAL DATA	Alcohol 14%
APPEARANCE NOSE	The color is amaranth red, deep and dense. The nose is powerful and intense. It opens with enveloping roasted and caramel notes. It's very pure and racy.
PALATE	On the palate, the attack is full and melting. The wine is remarkably silky, with a typical fruitiness of black berries. Notes of cedar and a slight salinity bring freshness. The finish seems interminable with a remarkable persistence for its elegance.
AGEING	Aged for 14 to 18 months in French oak barrels, of which one third new.
PAIRING	Grilled, braised or stewed courses with beef, duck, pork or game dishes are perfect. Try it with Chinese beef cheek and Comté cheese.
READINESS FOR DRINKING	Very nice to drink between 2025 and 2040.
RATINGS	94pts WINE ENTHUSIAST 91-93pts <i>Robert Parker</i> WINE ADVOCATE
	4.2  ★★★★★
ORDER CODE	FR383