



2025 CHÂTEAU LARRIVET HAUT BRION BLANC

WHITE • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS: The 2025 vintage was marked by a hot and very dry summer. The vines nevertheless coped well thanks to the strong water reserves built up by the rainfall of 2024. The whites were harvested from August 25th to 28th, following a period of intense drought that encouraged high aromatic concentration, while preserving the freshness of the grapes thanks to specific canopy management designed to protect the bunches from direct sun exposure.

HARVEST DATES: From August 25th to 28th

AGEING: 70% new barrels, 30% wooden vats

ALCOHOL: 13.5 %

BLENDING: 88% Sauvignon blanc, 12% Sémillon

THE VINEYARD

SURFACE OF PRODUCTION: 7.90 ha

SOIL: Sandy gravel over limestone bedrock.

AVERAGE AGE OF THE VINES: 30 Years

HARVEST: Parcel-by-parcel harvest. Hand-picked at optimum ripeness, with the fruit transported in small crates.

SORTING: Manual

VINIFICATION: The grapes, pressed in pneumatic presses, yielded clean, fresh juices, leading us to carry out only very light settling. Fermentations took place fairly quickly at cool temperatures in order to preserve as much as possible of the vintage's aromatic potential.

TASTING NOTES:

A characterful white, true to the identity of the estate and unique in its expression, Château Larrivet Haut-Brion Blanc 2025 stands out for its intensity, density and energy. Citrus notes are expressed with precision, between lime and grapefruit zest, accompanied by flinty notes, delicate spice and fresh oak that is perfectly integrated. The palate is broad and dense, unfolding with elegance across the palate. The finish, zesty, saline and extended by fine bitters, signs the wine's style with precision. A distinctive, vibrant and gastronomic white for long ageing.


CHATEAU
LARRIVET HAUT-BRION