

Château Larrivet Haut Brion Blanc 2016

CSPC# 801713

750mlx6

13.5% alc./vol.

Grape Variety

74% Sauvignon Blanc, 26% Semillon

Appellation

Pessac-Léognan

Website

<http://www.larrivethautbrion.fr/index.php/en/>

General Info

What we know of today as Chateau Larrivet Haut Brion came into being with the original name of La Rivette. This took place during the 1800's. In 1874, the estate began calling itself Chateau Haut Brion Larrivet by the new owner, Ernest Laurent. This was much to the consternation of Chateau Haut Brion. Although it took decades until an official lawsuit was filed to remedy the situation. In 1893, the property was sold to the Canolle family who were already experienced in the Bordeaux wine trade as they also owned Chateau Belair in St. Emilion.

At that time, the property was much larger than it was today. For various reasons having to do with needing money, portions of their vineyards for Larrivet Haut Brion were sold to other neighboring properties like Chateau Haut Bailly.

In the late 1800's, the estate was sold to Thomas Conseil. It was Thomas Conseil who changed the name of the chateau in 1949. The name change came about due to a lawsuit filed by the owners of Chateau Haut Brion. The estate was allowed to retain Haut Brion in their name, provided it followed at the end of the title. This was easy enough. From that point forward, the wines were sold under the name of Larrivet Haut Brion.

Chateau Larrivet Haut Brion changed hands again when it passed to Jacques Guillemaud. Jacques Guillemaud began to replant the vineyards which had become dilapidated. In fact, only 3 hectares of vines were planted when he took over the property. Chateau Larrivet Haut Brion is quite a popular wine these days. In fact, I think it is safe to say that their wines are probably the best known of the unclassified wineries in the appellation.

Today Chateau Larrivet Haut Brion is owned and managed by the Gervoson family who took over the property in 1987. The Gervoson family are better known for producing the popular line of jams and jellies from Bonne Maman.

Winemaker

Stéphane Derenoncourt and Frédéric Massie consult

Vintage

The unquestionably successful 2016 vintage is due to the conjunction of several important factors.

A rainy period lasting from the 1st of January to the 20th of June replenished water reserves and paved the way for a large potential crop. The significant precipitation between January and late June enhanced vine growth in spring and built-up essential water reserves in our gravelly well-drained soil. Quasi-miraculous flowering guaranteed a large crop. A window of opportunity – a spell of splendid weather from the 4th to the 11th of June – miraculously opened in the context of a "spring monsoon". This led to perfectly-fertilized flowers producing well-formed, sizeable bunches. An exceptionally dry period from the 1st of July to the 13th of September was conducive to richness and power.

Summer was warm, but not excessively so, and also extremely dry. In fact, this was one of the driest summers in a hundred years... In early summer, our deeply-rooted old vines were fortunately able to draw on water reserves accumulated in spring. The month of August was ideal for developing tannic structure in our red wine varieties and sugar levels in the white wine ones. However, these drought conditions were very trying for our young vines with relatively shallow roots. This necessitated the highly unusual step of watering them.

We were really in need of rain by early September! This finally arrived, on the 13th of that month. These 40 mm of rain did a world of good, giving a boost to ripening and refreshing the vines. An Indian summer from the 15th of September to the end of October provided finesse and elegance. The Indian summer, combined with diurnal



Vintage	temperature differences due to cool night-time temperatures, ensured a good end to ripening of the various grape varieties, as well as refined red wine tannins, while maintaining fresh fruitiness.
Harvest	September 12 to September 20
Vineyard	<p>They are close to Haut Bailly and La Louviere and they also have vines bordering Smith Haut Lafitte. The red wine grape varieties are on average, 25 years of age.</p> <p>The vineyard is planted to produce both red and white Bordeaux wine grapes. For the white wine grape varieties, 11 hectares are planted to 60% Sauvignon Blanc and 40% Semillon. Although there are some Muscadelle grape vines planted in their vineyards as well.</p> <p>The white wine grape vines are kept at an average of 20 years of age. During the mid-1990's, the white wine grapes were planted in an even 50% ratio, which as you can see, has been changed over the years.</p>
Vinification/ Maturation	<p>Settling for 48 hours in small, temperature-controlled stainless-steel vats. Vinification in new barrels (50%), small wooden foudres (30%) and egg-shaped concrete vats (20%)</p> <p>Ageing: In the same recipients as for the 11-month vinifications with regular stirring to put the lees into suspension, either by bâtonnage or rotation.</p> <p>Fining: Fining with bentonite before a light filtering for the bottling</p>
Tasting Notes	Bright pale gold color. Still discreet, slightly iodized on the nose, then with agitation it opens up to citrus notes. On the attack, the palate is saline, then it appears round and plump, supported by a good tension and beautiful acidity.
Serve with	The white wine of Chateau Larrivet Haut Brion is a perfect wine to serve with shellfish, sashimi, sushi, all types of seafood, chicken, veal, and cheese.
Production	2,000 cases made.
Cellaring	Drink 2018-2025
Scores/Awards	<p>90 points - James Molesworth, Wine Spectator - Web Only 2019</p> <p>90 points - James Molesworth, Wine Spectator - May 2017</p> <p>93 points - Lisa Perrotti-Brown, Wine Advocate - March 2019</p> <p>89-91 points - Neal Martin, Wine Advocate - April 2017</p> <p>94 points - James Suckling, JamesSuckling.com - March 2019</p> <p>91 points - Jeff Leve, thewinecellarinsider.com - February 2019</p> <p>92 points - Jeff Leve, thewinecellarinsider.com - April 2017</p> <p>91 points - Antonio Galloni, Vinous - April 2019</p> <p>93 points - Tim Atkin, MW - timatkin.com (score only) - January 2016</p> <p>90 points - Jean Marc Quarin, Quarin.com - January 2019</p> <p>89 points - Jeannie Cho Lee MW, asianpalate.com (score only) - April 2017</p> <p>93 points - Falstaff Magazine - May 2017</p> <p>15 points - Vinum Wine Magazine (score only) - June 2019</p>
Reviews	<p><i>"Lemon peel, yellow apple and jasmine notes give this a slightly fuller feel than most of its peers at this early stage, while light quinine and nectarine accents gild the plump finish. The tropical hint at the end will grow with time in the bottle. Drink now through 2022. 2,000 cases made."</i></p> <p>- JM, Wine Spectator</p> <p><i>"This sports a racy edge, with verbena and thyme flavors out front followed by lime pith and green plum notes. Good energy through the finish. Score Range: 89-92"</i></p> <p>- JM, Wine Spectator</p> <p><i>"The Larrivet Haut-Brion 2016 Blanc hits the ground running with bold notes of fresh apricots, ripe Bosc pears, Golden Delicious apples and jasmine with touches of lightly browned toast, nutmeg and wet pebbles. Medium to full-bodied, the palate has fantastic intensity with loads of mineral-sparked stone fruit and apple layers, finishing long and honey laced."</i></p> <p>- LPB, Wine Advocate</p> <p><i>"The Larrivet Haut Brion 2016 Blanc has a touch more vigor and zip to it compared to other dry white Bordeaux. The palate is well balanced with crisp acidity, touches of green apple, pear, and a touch of salinité on the finish. This is certainly one of the better dry white Bordeaux wines in 2016."</i></p> <p>- NM, Wine Advocate</p>

- Reviews** *"Very attractive, earthy aromas with an array of herbal and leafy notes, as well as a dark-berry thread and earthy complexity. The palate has great depth and drive with a bright array of juicy red and darker berries. Plush, ripe tannins."*
- JS, JamesSuckling.com
- "The waxy, lemon peel and grapefruit are sweetened with hints of vanilla and honeysuckle. Sweet, juicy and fresh you can enjoy this on release."*
- JL, thewinecellarinsider.com
- "Soft, medium bodied, forward, elegant and refined, the fruit is ripe, plummy and smoky. The tannins are silky, and the finish is refined."*
- JL, thewinecellarinsider.com
- "The 2016 Larrivet-Haut-Brion Blanc deftly balances textural resonance and freshness. Lifted floral notes convey energy, which is further brought out by the decision to ferment some of the wine in cement and concrete egg (along with French oak). The 2016 was expressive and quite inviting on all three occasions I tasted."*
- AG, Vinous
- "A beautiful presentation for this pale-yellow wine, with a complex and delicate bouquet of lemon, grapefruit, pineapple and exotic fruits. Aromas that invite to travel and that we find in a palate that is at the same time fresh, supple, round and long. Pale color. Intense, fruity nose with a note of liquorice and mint. Superb entry in the mouth where the wine develops very, very fruity, tasty, and fatty with taste, fruit, and a lot of sparkle. Long and dry finish that swallows by itself. Delicious!"*
- JMQ, Quarin.com
- "Light yellow-green, silver reflections, a hint of navette oranges, fine stone fruit notes, delicate blossom honey. Juicy, fresh white tropical fruit, lively acid structure, mineral, lemony aftertaste, elegant, animating style."*
- Falstaff Magazine.
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