

## Château Larrivet Haut-Brion Blanc 2022

CSPC# 888350

750mlx6

14.0% alc./vol.

**Grape Variety**  
**Appellation**  
**Classification**  
**Website**  
**Analysis**  
**Sustainability**

86% Sauvignon Blanc, 14% Semillon.

Pessac-Léognan

Bordeaux Blanc

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

pH: 3.24

The Château Larrivet Haut-Brion is certified High Environmental Value.

Vitiforestry – agroforestry within a viticultural landscape – is a key part of the answer as the presence of trees in the vineyard itself improves the air quality, soil biodiversity, enhances microclimatic effects through humidity variation, cold air currents, and temperature fluctuation, as well as storing carbon, and promoting biomass.

“Our most significant risk in building this parcel of the future is planting trees between the rows of vines,” Charlotte Mignon, director of development having joined as Cellar Master in 2020 said. “We are sacrificing 10% of wine production potential to grow trees and flowers in order to uphold our commitment to preserving this ecosystem.”

The trees, *Paulownia elongata*, were carefully chosen due to their ability to affect the microclimate and co-exist with species that are already present. Although not endemic to the area (they are native to Asia and are found widely across China), they are not invasive and have properties that are believed will benefit the vines and encourage a better microclimate in the vineyard. For example, they are one of the fastest growing trees in the world (reaching 10metres in five years) with broad leaves that will protect the vines from overexposure in very hot weather, without providing too much shade. They also absorbing ten times more carbon dioxide than the standard for other trees and are very resistant to drought.

### 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.

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

Bruno Lemoine. Michel Rolland consults.

### Vintage

A dry and cool winter preceded a spring that had particularly dry conditions, offset by a week of rain in June. The vines withstood the summer conditions combining heatwave and drought, revealing a yield of great quality during the harvest.



<b>Vineyard</b>	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. The white wine grape vines are kept at an average of 20 years of age.
<b>Harvest</b>	August 22 <sup>nd</sup> to 29 <sup>th</sup> . Single-plot harvest. Hand-picked at perfect ripeness, transported in small crates.
<b>Vinification/ Maturation</b>	The grapes were harvested by hand in small crates and then meticulously sorted. They were pneumatically pressed followed by a light settling. Rapid fermentation at low temperature to preserve the aromatic potential. Aged in new barrels (70%) and wooden vats (30%). Maturing in 70% new oak and 30% wood tank or foudres.
<b>Tasting Notes</b>	A true charmer with a bright pale-yellow color. On the nose, aromas of summer fruit baskets are revealed, with notes of peaches, apricots, and exotic fruits. On the palate, we find a beautiful freshness that gives the wine balance. This wine offers a lively sensation on the palate.
<b>Serve with</b>	shellfish, sashimi, sushi, seafood, chicken, veal and cheese.
<b>Production</b>	1,000 cases made
<b>Cellaring</b>	Drink now - 2029
<b>Scores/Awards</b>	<b>92 points</b> - James Molesworth, Wine Spectator - May 2025 <b>92 points</b> - Yohan Castaing, Wine Advocate - January 2025 <b>95 points</b> - James Suckling, JamesSuckling.com - January 2025 <b>90 points</b> - Jane Anson, janeanson.com - May 2023 <b>94 points</b> - Jeff Leve, thewinecellarinsider.com - March 2025 <b>94 points</b> - Antonio Galloni, Vinous - February 2025 <b>94 points</b> - Jean Marc Quarin - April 2023 <b>92 points</b> - Peter Moser, Falstaff Magazine - January 2023 <b>93 points</b> - Alexandre Ma MW - November 2024

---