

# CHÂTEAU LARRIVET HAUT-BRION

## Pessac-Léognan AOC

[www.larrivethautbrion.fr](http://www.larrivethautbrion.fr)



VARIETALS	62% Cabernet Sauvignon, 30% Merlot, 8% Cabernet Franc
VINTAGE	2016
REGION	Pessac-Leognan, Bordeaux, France
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Dark ruby with purplish reflections.
NOSE	The first nose is a bit closed but it opens quickly to bright and neat fruits. Smoked and liquorice notes then appear, characteristic of the Cabernet of Léognan.
PALATE	The mouth is dense, perfectly built and the tannins are powerful with a lovely texture.
AGEING	Aged in new French oak barrels for 14 to 18 months.
PAIRING	Lamb and Pessac-Leognan wine is one of the most popular wine and food matching ideas. However, any grilled, braised or stewed course with beef, duck, pork, veal or game dish is perfect. Ideal with Comté cheese.
READINESS FOR DRINKING	Drink now throughout 2027.
RATINGS	94pts <b>JAMES SUCKLING.COM</b> 93pts <b>Wine Spectator</b> 93pts <b>WINE ENTHUSIAST</b> 92pts <i>Robert Parker</i> <small>WINE ADVOCATE</small>
ORDER CODE	FR0383