



CHÂTEAU LARRIVET HAUT-BRION - BLANC

PRODUIT

The “Blanc Sec” white from Larrivet Haut-Brion shines with its aromatic purity.

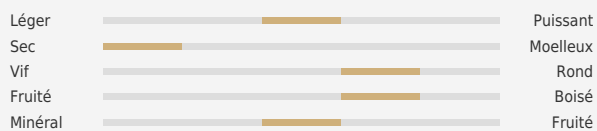
From the first nose, it evokes ripe citrus, white flowers, and sometimes exotic fruits with a hint of fresh grass depending on the vintage.

On the palate, it combines volume, freshness, and texture: the Sauvignon brings liveliness and a lemony character, while the Sémillon adds roundness and complexity. Wood is used with finesse in certain vintages (barriques, concrete eggs, tuns) to add depth without overpowering the fruit.

The finish reveals a beautiful persistence, a saline/mineral tension, reminiscent of the terroir.

A gourmet white to be enjoyed young for its freshness or allowed to mature for greater complexity.

PROFIL GUSTATIF



IDENTITÉ

Région viticole / Pays	Bordeaux / France
Type de vin	Blanc
Volume	0,75L
Degré d'alcool	13,5%
Potentiel de garde	10 ans
Cépages	Sauvignon Blanc, Semillon