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## LARRIVET HAUT-BRION® BORDEAUX ROSÉ

Larrivet Haut-Brion® Bordeaux is made with a strict selection carried out by the Maison Ginestet in collaboration with the teams at Château Larrivet Haut-Brion, resulting in a high-quality blended wine in the great tradition of Bordeaux wines.



### VINEYARD:

**Soil:** Sand and clay-limestone

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Bottle Size: 750 mL

*Vintage:* 2018  
*Producer:* Maison Ginestet  
*Country:* Bordeaux, France  
*Composition:*  
Cabernet Franc, Cabernet Sauvignon

### WINEMAKER NOTES:

Since 1840 till today, the fame of Château Larrivet Haut-Brion has continued growing. The property was given its current name, Château Larrivet Haut-Brion, in 1929. In 1987, Château Larrivet Haut-Brion was acquired by the Gervoson family, who set about recreating the grandeur of the Chateau. Currently, the Château is comprised of 17 hectares of vineyards, a wooded park of 13 hectares and other notable attributes, giving the Château an indisputed potential. In keeping with their dedication and attention to detail, Philippe and Christine Gervoson have succeeded in reestablishing the unity of the estate. In just a few years, the area under vine has reached 75 hectares (10 hectares of white wine grapes and 65 of red) thanks to newly-planted plots and the purchase of neighbouring vineyards. Availing the estate of his considerable expertise and ambitions, Bruno Lemoine took over his functions as Managing Director and Winemaker at Larrivet Haut-Brion in 2007. A respect for tradition and the important role played by women are part Château Larrivet Haut-Brion's identity. The team grew in 2009 to include Emilie Gervoson, one of the chateau owner's three daughters, who represents a new epicurean generation anxious to be as professional as possible in all aspects of winemaking. Sharing the same philosophy, and complementary to one another, Bruno and Emilie have given an important new impetus to the estate.

### TASTING NOTES:

This rosé offers fragrances of raspberries and candy. Through its great freshness, it can be served as an aperitif or accompany season's salads.



**FOR MORE INFORMATION VISIT: [KINDREDVINES.COM](http://KINDREDVINES.COM)**

