

Château Haut Breton Larigaudière

Location	<ul style="list-style-type: none"> • Soussans (Margaux)
Owner	<ul style="list-style-type: none"> • De Schepper Family
Technical Director	<ul style="list-style-type: none"> • Jean Michel GARCION
A.O.C	<ul style="list-style-type: none"> • Margaux Cru Bourgeois
Soil Type	<ul style="list-style-type: none"> • Gravel and sand on a subsoil of sand, gravel and clay
Surface	<ul style="list-style-type: none"> • 15 Hectares
Yield	<ul style="list-style-type: none"> • 45hl/ha
Age of the vineyard	<ul style="list-style-type: none"> • 20 ans on average
Density of plantation	<ul style="list-style-type: none"> • 10 000 vines/hectare
Production	<ul style="list-style-type: none"> • 675 Hectolitres
Grape Varieties	<ul style="list-style-type: none"> • 85% Cabernet-Sauvignon, 11% merlot, 4% Petit Verdot
Wine Growing	<ul style="list-style-type: none"> • Everything is done to obtain maximum quality : removal of superfluous buds and sprouts, green harvest and defoliation..
Wine Making	<ul style="list-style-type: none"> • Traditional medocan plot by plot wine making, after total destemming, pumping overs, maceration of 3 to 5 weeks in thermoregulated vats..
Ageing	<ul style="list-style-type: none"> • During 12 to 15 months in oak barrels, 50% to 70% of which are renewed every year
Tasting	<ul style="list-style-type: none"> • This Margaux shows immediately its class with its deep and intense, brillant ruby red colour and its elegant nose of red fruit and vanilla; in the mouth we are surprised by its power and full broad taste and great freshness



