



Jean-Pierre Lahiteau,
owner and winemaker



CHATEAU LARIBOTTE 2020 AOP Sauternes

— Background —

Chateau Laribotte is a family estate that dates back to the end of the French Revolution in 1855, over more than six generations ago.

The Château is located on the village of Preignac, 40 Km south from Bordeaux, on the left bank of the Garonne river where mists cover the vines every morning and create perfect conditions for *botrytis cinerea* fungus, or “noble rot,” which gives the sweet wines of Sauternes their uniquely complex, concentrated character.

— Viticulture —

- Small estate of 17 hectares producing around 1500 cases per year.
- Terroir composed of clay, chalk, and gravel soils.
- **95% Semillon, 4% Sauvignon, & 1% Muscadelle.**
- Age of the vines is 60 years old and density is 5,000 vines per hectare.
- Grapes are hand picked late, in a series of pickings, when they are overripe, and when their juices have been further concentrated by “noble rot.” The botrytis fungus makes grape skins permeable which allows their water to evaporate and aromas and sugars to concentrate.
- As this is the top wine of the estate, 100% of harvested grapes have botrytis.

— Winemaking —

- As a result of the botrytis, the must is very rich in sugar. Must sugar weight (harvest sugar) is 382.50 grams/liter. Residual sugar of 144.50 grams/liter.
- Fermentation for 3 weeks. The temperature is controlled at 20° C. Two rackings after fermentation and filtration.
- The wine is aged in cement tanks for 2 years, then aged 10-12 months in French oak barrels.
- Available in 375ml and 750 ml.

— Tasting Notes —

Brilliant golden robe. Attractive complex nose of acacias, white flowers, lemon, and a touch of honey. Light, fruity mouth with flavors of candied fruits and dry apricots. Long on the palate with backbone, reflecting good acidic balance. Excellent ageing potential.

Serve chilled as an aperitif, and with foie gras, white cheeses, and savory desserts.

