

Château Luchey-Halde

Red 2012



A.O.C. Pessac-Léognan



Blending: Cabernet Sauvignon (53%), Merlot (35%), Petit Verdot (12%)



Harvest: From the 19th September to the 8th of October

2012: After a cold and dry winter, spring and early summer were rather cool and humid. However, August was hot and sunny, with thermal range enabling an optimal maturation of the grapes. The harvest, which began at the end of August, took place in summer weather.

A.O.C area: 23 hectares

A.O.C area in red: 19 hectares

Geology: deep grave with clay

Grape varieties: 55% Cabernet Sauvignon – 35% Merlot - 5% Cabernet Franc – 5% Petit Verdot

Plantation density: 8300 plants/Ha

Size: double Guyot

Average yield: 30 hl/Ha

Harvest: by hand

Vinification: small thermo-regulated stainless-steel vats

Maceration: 4 to 5 weeks

Ageing: 100% in barrel with 50% of new ones, during 12 months

Enologist advice: Serge Charritte



The nose is spicy with aromas of cocoa, blueberry and ripe blackcurrant. In mouth, the attack is supple and the tannins smooth. We find notes of liquorice and black fruits. The final is long and complex with liquorice and mint touches.



Marinated pheasant



Ageing: 10 to 15 years