

Château Luchey-Halde

Red 2014



A.O.C. Pessac-Léognan



Blending: Cabernet Sauvignon (40%), Merlot (35%), Petit Verdot (15%)



Harvest: From the 25th of September to the 11th of October

2014: After a mild and watered winter, the vine progressed rapidly thanks to a good month of April. A refreshment at the end of May resulted in a difficult flowering, especially for the Merlots. The Cabernets, have flowered in good conditions. The gloomy weather continued in July and August, resulting in slow maturity. Thanks to the heat in September, the end of maturation went very well. This made it possible to obtain small concentrated and aromatic grapes that have produced a fruity and intense wine.

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

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

Enologist advice: Serge Charritte



This vintage reveals red fruit aromas on the nose. Some spicy and toasted notes give to the wine a beautiful complexity. In the mouth, the attack is supple and round. There are fruity and spicy notes, tannins are delicate and melting. The finish is long and subtle.



Duck thin strip with tarragon and mustard.



Ageing: 10 to 15 years