

# Château Luchey-Halde

## White 2010

A.O.C. Pessac-Léognan



**Blending:** Sauvignon blanc (58%), Sémillon (37%), Sauvignon gris (5%)



**Harvest:** From the 1<sup>st</sup> to the 15<sup>th</sup> of September

**2010:** A cold winter set in lastingly... As this chilly weather was also dry, it favoured the pruning work and led to a late bud break. Although the flowering began at the end of May with a week particularly hot, it took place in good conditions. The summer was marked by sunshine and generous temperatures, a guarantee of quality and concentration. The hot summer and the clement late autumn led to a favorable maturation. The harvest went with a wonderful weather till its end, with an alternation of nice hot days - from 28°C to 32°C - and chilly nights.

**A.O.C area:** 23 hectares

**A.O.C area in white:** 4 hectares

**Geology:** graves with clay

**Grape varieties:** 45% Sémillon, Sauvignon – 38% Sauvignon blanc – 17% Sauvignon gris

**Plantation density:** 8300 plants/Ha

**Size:** double Guyot

**Average yield:** 30 hl/Ha

**Harvest:** by hand, two passages by plot

**Vinification:** 100% in barrels with 25% of new ones

**Ageing:** 12 months in barrels on its lees with regular stirring



The nose is fruity with grapefruit and white-flesh fruit notes. The Sémillon brings some floral aromas, which gives complexity and a mineral touch to this wine. In mouth, the wine is supple and tight at the same time. The aromatic freshness gives volume to this wine and makes it long and powerful.



Cream of chestnuts with foie gras



Ageing: 5 to 10 years