

Château Luchey-Halde

White 2011

A.O.C. Pessac-Léognan



Blending: Sauvignon blanc (45%), Sémillon (30%), Sauvignon gris (25%)



Harvest: From the 16th to the 27th of August

2011: Spring 2011 was marked by a severe drought and temperatures higher than normal seasonal norms. This weather led to a very precocious flowering and fruit set in May. Later, the heatwave of the 26th and the 27th of June caused a scalding and the loss of a part of the harvest as a consequence. A moderately hot and rather humid summer enables to avoid the hydric stress marked with disastrous consequences by guaranteeing a recovery of the physiological development of the vine. The harvest was precocious and took place in good condition.

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 complex, cool and mineral with citrus notes. In mouth, the attack is sharp. The mid-palate is smooth and its fruity and floral notes give it its power. The final is sharp and long. It is a wine with a really good persistence and a classic style vintage.



Cream of pumpkins with pan-fried foie gras



Ageing: 5 to 10 years