

Château Luchey-Halde

White 2013

A.O.C. Pessac-Léognan



Blending: Sauvignon blanc (44%),
Sémillon (40%), Sauvignon gris:
(16%)



Harvest: From the 16th to
the 23th of September

2013 : 2013 was a challenging year ! The flowering was late, due to a very rainy spring accompanied by a pressure of diseases. Fortunately, the summer was dry and sunny. A hard and accurate work during the harvest and the vinification was necessary to produce wines of quality.

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 fruit notes. In mouth, the attack is sharp. The minerality sensation and the floral notes bring power. The final is full and balanced with a very great length. It is a vintage of a classic style.



Zucchini gratin with goat cheese



Ageing: 5 to 10 years