

Château Luchey-Halde

White 2014

A.O.C. Pessac-Léognan



Blending: Sémillon (56%),
Sauvignon blanc (34%),
Sauvignon gris (10%)



Harvest: From the 3rd to
the 16th of September

2014: After a mild and rainy winter, the vines growth was quick due to a good month of April. A cooling at the end of May had for consequence a difficult flowering, especially for the merlot. The cabernet flowered in good conditions. The rainy weather extended till July and August and created a slow maturity. Finally, September arrived with warm temperatures and the end of maturation went well. This allowed obtaining grapes with small, concentrated and aromatic berries, which gave a fruity, intense and fine wine.

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 fine with notes of citrus fruit, rosemary and white-fleshed fruit. In mouth, the attack is supple and sharp at the same time. We find touches of citrus fruit and vineyard peach. The whole has a great balance between the acidity and the fat. The final is long with delicate touches of vanilla.



Blanquette of cuttlefish with fresh mushrooms



Ageing: 5 to 10 years