

Château Luchey-Halde

White 2015

A.O.C. Pessac-Léognan



Blending: Sauvignon blanc (60%), Sémillon (36%), Sauvignon gris (4%)



Harvest: From the 27th of August to the 8th of September

2015: This vintage gathered all the necessary conditions to make a great vintage. Flowering was relatively early (end of May) and took place in ideal conditions, allowing a homogeneous fruit set. June and July, exceptionally hot and particularly dry, allowed the establishment of a water stress necessary for the proper maturity of the grapes. The mild weather during the harvest made it easier to harvest grapes at their optimal maturity. The result is a wine of very high quality: fruity, complex, powerful and long in the mouth.

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



This wine has a yellow colour with green reflections. On the nose, there are notes of white peach, passion fruit and lime, with a touch of minerality. In mouth, we find aromas of exotic fruits (pineapple, papaya) and a touch of hazelnut. The aging in barrels gives this wine a beautiful complexity carried by a beautiful caudalie.



White truffle risotto



Ageing: 5 to 10 years