

# Les Haldes de Luchey

## Red 2011

A.O.C. Pessac-Léognan



**Blending:** Merlot (48%), Cabernet Sauvignon (44%), Cabernet Franc (7%), Petit Verdot (1%)



**Harvest:** From the 6th to the 26th of September

**2011:** Spring 2011 was marked by a great drought and temperatures well above 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 allowed to avoid severe water stress with disastrous consequences by guaranteeing a resumption 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 red:** 19 hectares

**Geology:** deep grave with clay

**Grape varieties:** 55% Cabernet Sauvignon – 35% Merlot - 5% Cabernet Franc – 5% Petit Verdot

**Plantation density:** 8300 plants/Ha

**Size:** double Guyot

**Average yield:** 42 hl/Ha

**Harvest:** by hand

**Vinification:** small thermo-regulated stainless-steel vats

**Maceration:** 4 to 5 weeks

**Aging:** 100% in barrel with 50% of new ones, during 12 months

**Enologist advice:** Serge Charritte



The nose is expressive with red fruit notes. In mouth, the attack is supple and the structure is dense and silky. The notes of red fruit and cocoa give a beautiful length to this wine.



Flank steak with shallots



Ageing: 5 to 10 years