

Les Haldes de Luchey

Red 2012

A.O.C. Pessac-Léognan



Blending: Merlot (60%), Cabernet Sauvignon (30%), Cabernet Franc (7%), Petit Verdot (3%)



Harvest: From the 19th September to the 8th of October

2012: After a cold and dry winter, spring and early summer were rather cool and wet. However, August was hot and sunny, with thermal range enabling an optimal maturation of the grapes. The harvest, which began at the end of August, took place in summer weather.

A.O.C area: 23 hectares

A.O.C area in red: 19 hectares

Geology: deep graves 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

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

Enologist advice: Serge Charritte



The nose is powerful and complex, with blackcurrant and black fruits aromas and toasted notes. In mouth, the attack is supple and fruity at the same time. It goes on with silk and dense tannins, which give this great length to this wine, with woody and spicy aromatic notes.



Jugged hare in red wine sauce



Ageing: 5 to 10 years