

# Les Haldes de Luchey

## Red 2013

A.O.C. Pessac-Léognan



### Blending :

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



**Harvest:** From the 23<sup>th</sup> to the 29<sup>th</sup> September

**2013:** 2013 was a challenging year! The flowering was late, due to a very rainy spring and a pressure. 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 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:** 30 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 fruity with strawberry and raspberry aromas. Some vanilla and spicy touches finish the whole. In mouth, the attack is with great finesse. We find fruity and spicy notes, the tannins are supple and silk. It has a great length, brought by the subtle delicateness of the wood. This wine is already really enjoyable to taste.



Roast lamb



Ageing : 5 to 10 years