

Les Haldes de Luchey

Red 2014

A.O.C. Pessac-Léognan



Blending : Merlot (51%), Cabernet Sauvignon (41%), Cabernet Franc (8%)



Harvest: From the 25th September to the 11th October

2014: After a mild and watered winter, the vine progressed rapidly thanks to a good month of April. A refreshment at the end of May resulted in a difficult flowering, especially for the Merlots. The Cabernets, have flowered in good conditions. The gloomy weather continued in July and August, resulting in slow maturity. Thanks to the heat in September, the end of maturation went very well. This made it possible to obtain small concentrated and aromatic grapes that have produced a fruity wine, intense and fine.

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: 30 hl/Ha

Harvest: by hand

Vinification: small thermo-regulated stainless-steel vats

Maceration: 4 to 5 weeks

Aging: in barrels during 12 months

Enologist advice: Serge Charritte



With a bright ruby color, this wine reveals to the nose blackberries aromas with a pepper touch. To the mouth, the attack is frank and we found spicy notes. The tannins are strong, fines and give great length to the wine brought by the subtle delicateness of the vanilla.



Grilled beef, duck breast with spices



Ageing : 5 to 8 years