Les Haldes de Luchey Red 2015

A.O.C. Pessac-Léognan



Blending: Merlot (52%), Cabernet Sauvignon (39%), Cabernet Franc (9%)



Harvest: From the 10th of September to the 3rd of October

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 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: 45 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 **CEnologist advice:** Serge Charritte

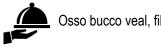


Château

LUCHEY-HALDE



With an intense garnet colour and a beautiful brilliance, this wine lets the nose express spicy notes and fruity with blackberries and forest fruits, with a hint of vanilla at the end. In mouth, the attack reveals a beautiful sweetness that carries fruity and spicy aromatic notes. The tannins are supple and powerful, its bring a beautiful freshness that suggests a potential ageing wine.



Osso bucco veal, fillet of pigeon .

