

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

Enologist advice: Serge Charritte



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 .



Aging: 5 to 8 years