

Les Haldes de Luchey

Red 2016



A.O.C. Pessac-Léognan



Blending: Merlot (60%), Cabernet Sauvignon (33%), Cabernet Franc (7%)



Harvest: From the 29th of September to the 20th of October

2016: a promising vintage! A very rainy spring and winter with a cool thermal condition led to late flowering. This delay has been largely due to offset by a warmer and drier than average summer. These conditions (comparable to 2005 and 2010), favoured the production of rich and concentrated grapes. The resulting white wines are aromatic, lively, fresh, with a nice tension and of the length. For the reds, the rainfall on September 13th brought water necessary for the complete ripening of the grapes. The wines produced are intense, rich and fruity (blackcurrant, blackberry and blueberry). They have powerful and supple tannins. A magnificent potential!

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



This wine has a beautiful purple colour. The nose reveals notes of wild red fruits (raspberries and strawberries) which precedes liquorice aromas. The attack is sweet; tannins are velvety, supported by a nice acidity. The long finish reveals candied fruit flavours.



Cep risotto, black forest gâteau



Ageing: 5 to 8 years