

Les Haldes de Luchey

White 2011

A.O.C. Pessac-Léognan



Blending: Sémillon (50%),
Sauvignon blanc (38%),
Sauvignon gris (12%)



Harvest: From the 16th
to the 27th of August

2011: Spring 2011 was marked by a severe drought and temperatures higher than normal seasonal norms. This climate led to a very precocious flowering and fruit set in May. Later, the heatwave of the 26th and the 27th of June caused a scalding resulting in the loss of a part of the harvest. A moderately hot and rather humid summer allowed to avoid the hydric stress marked with disastrous consequences by guaranteeing a recovery of the physiological development of the vine. The harvest was early and took place in good condition.

A.O.C area: 23 hectares

A.O.C area in white: 4 hectares

Geology: graves with clay

Grape varieties: 45% Sémillon, Sauvignon – 38% Sauvignon blanc – 17% Sauvignon gris

Plantation density: 8300 plants/Ha

Size: double Guyot

Average yield: 30 hl/Ha

Harvest: by hand, two passages by plot

Vinification: 100% in barrels with 25% of new ones

Ageing: 12 months in barrels on its lees with regular stirring



The nose is cool, with citrus and exotic fruit notes. The Sémillon gives a floral touch. In mouth, the attack is sharp and fruity with a great balance. The final is pleasant and long. It is a wine ready to drink.



Sea scallops' skewers with bacon shrimp



3 to 6 years