

Les Haldes de Luchey

White 2012

A.O.C. Pessac-Léognan



Blending: Sémillon (53%),
Sauvignon blanc (30%),
Sauvignon gris (17%)



Harvest: From the 29th August
to the 13th of September

2012: After a cold and dry winter, the spring and the beginning of the summer were rather cool and wet. However, August was hot and sunny, with thermal range enabling an optimal maturation of the grapes. The harvest, which began at the end of August, took place under a summery weather.

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 has a great freshness, notes of grapefruit and white fruits (peach, nectarine). In mouth, the wine is fat and its fruity and floral notes bring complexity. A salty note gives length to this wine on the final.



Olive cake with fresh goat cheese



Ageing: 3 to 6 years