

Les Haldes de Luchey

White 2013

A.O.C. Pessac-Léognan



Blending: Sémillon (52%),
Sauvignon blanc (33%),
Sauvignon gris (15%)



Harvest: From the 16th to
the 23th of September

2013: 2013 was a challenging year! A rainy spring led to a difficult flowering accompanied by a strong pressure of diseases. Fortunately, the summer was dry and sunny. A hard and accurate work during the harvest and the vinification was necessary to produce wines of quality.

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: 25 hl/Ha

Harvest: by hand, two passages by plot

Vinification: 100% in barrels with 20% of new ones

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



This wine, with a great pale-yellow color, unveils to the nose some blackcurrant bud and lychee notes. In mouth, the wine is wide, supple and well-balanced. Its grapefruit and hazelnut notes are relished. The final is long and complex at the same time.



Sole fillet with tarragon, snow peas and green beans



Aging: 3 to 6 years