

Les Haldes de Luchey

White 2014

A.O.C. Pessac-Léognan

LH
CHÂTEAU
LUCHEY-HALDE



Blending: Sémillon (55%),
Sauvignon blanc (35%),
Sauvignon gris (10%)



Harvest: From the 3rd to
the 16th of September

2014: After a mild and rainy winter, the vines growth was quick due to a good month of April. A cooling at the end of May resulted in a difficult flowering, especially for the merlots. The cabernets flowered in good conditions. The rainy weather extended till July and August and created a slow maturity. Finally, September arrived with warm temperatures and the end of maturation went well. This allowed obtaining grapes with small, concentrated and aromatic berries, which gave a fruity, intense and fine wine.

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 its light-yellow colour with green reflection, unveils floral and exotic fruit notes to the nose. In mouth, the attack is silky. We find notes of white peach and grapefruit. The final is complex and lightly woody.



Avocado and pineapple prawn skewers



Ageing: 3 to 6 years