

Les Haldes de Luchey

White 2016

A.O.C. Pessac-Léognan

LH
CHATEAU
LUCHEY-HALDE



Blending: Sémillon (54%),
Sauvignon blanc (25%),
Sauvignon gris (19%)



Harvest: From the 6th to
the 22nd of September

2016: What a good year! A rainy spring and winter in the same time of cool thermal conditions led to late flowering. This delay has been largely offset by a warmer and drier than average summer. These conditions (comparable to 2005 and 2010) allowed obtaining rich and concentrated grapes producing an aromatic wine, sharp, fresh with a nice tension and a good length.

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: 45 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 has a bright pale yellow colour. The nose has a beautiful minerality, completed by aromas of citrus fruits and white peaches. In mouth, we find notes of grapefruit and acacia flower. Carried by a good balance between acidity and fat, the finish is persistent.



Sea bream ceviche with passion fruit



Ageing: 3 to 6 years