

Château Luchey-Halde

Red 2017

A.O.C. Pessac-Léognan



Blending: Cabernet Sauvignon (49%), Merlot (28%), Petit Verdot (23%)



Harvest: From the 12th to the 29th of September

2017: After a hard winter and a strong frost episode at the end of April, the warm and sunny spring led to a rapid growth of the vines. The vintage was marked by a significant water deficit. However, the significant rainfall at the end of June helped protect the vines from the drought. Then, the summer had favorable conditions for the ripening of the grapes with alternating very hot days tempered by cooler nights.

A.O.C area: 23 hectares

A.O.C area in red: 19 hectares

Geology: deep grave with clay

Grape varieties: 55% Cabernet Sauvignon – 35% Merlot - 5% Cabernet Franc – 5% Petit Verdot

Plantation density: 8300 plants/Ha

Size: double Guyot

Average yield: 30 hl/Ha

Harvest: by hand

Vinification: small thermo-regulated stainless-steel vats

Maceration: 4 to 5 weeks

Aging: 100% in barrel with 50% of new ones, during 12 months

Enologist advice: Marie-Laurence Porte



The robe is an intense red with purple reflections. On the nose, there are aromas of red fruits (strawberry, raspberry, blackberry) accompanied by vanilla notes. The palate is elegant with red fruits and mentholated notes. The finish is supple and round, with powerful tannins. A classic!



Pork with Espelette peppers



Aging: 10 to 15 years