

# Château Luchey-Halde

## Red 2018

A.O.C. Pessac-Léognan



**Blending:** Cabernet Sauvignon (54%), Merlot (30%), Petit Verdot (17%)



**Harvest:** From the 12<sup>th</sup> of September to the 8<sup>th</sup> of October

**2018:** After a mild winter, despite of a cold February, the spring was marked by particularly rainy months in May and June (with a number of rainy days well above average). Despite these conditions, flowering took place in good conditions. The summer, exceptionally dry from mid-July, followed by a magnificent post-season, allowed the grapes to reach optimal maturity.

**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 color is ruby with purple reflections. The nose is very complex and reveals aromas ranging from red fruits to spicy notes. In the mouth, the supple and balanced attack is carried by an explosion of red fruits accompanied by peppery notes. The brilliant freshness of this wine is carried by a subtly wooden structure. The finish is long and deep.



Partridge flambéed with Armagnac



**Aging:** 10 to 15 years