

Château Luchey-Halde

Red 2019

A.O.C. Pessac-Léognan



Blending: Cabernet Sauvignon (48%), Merlot (30%), Petit Verdot (22%)



Harvest: From the 19th of September to the 9th of October

2019: The winter was particularly mild, which led to an early budburst. The beginning of spring, cooler, slowed down the cycle of the vine. The flowering at the beginning of June took place under a cool weather but in a homogeneous way. The summer was exceptionally hot but accompanied by rainy episodes in July, August and early September. These conditions were favorable to a very good maturity and brought freshness and aromatic power to the wines.

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, for 12 months

Enologist advice: Marie-Laurence Porte



The robe is purple. The nose displays aromas of strawberry and raspberry accompanied by woody and sappy notes (pine, fir). The mouth is fruity and spicy with a tight tannic structure. The finish is long and subtle.



Wild duck filet with tarragon



Aging: 10 to 15 years