

Château Luchey-Halde

White 2017

A.O.C. Pessac-Léognan



CHÂTEAU
LUCHEY-HALDE



Blending:

Sauvignon blanc (75%)
Sémillon (25%)



Harvest:

From 25th August to 9th of
September

2017: After a hard winter and some frosts at the end of April, the warm and sunny spring led to rapid vine growth. The vintage was marked by a significant water deficit. However, the exceptional rainfall at the end of June helped to protect the vines from the drought. Then, the summer saw conditions favourable to the ripening of the grapes with very hot days tempered by cooler nights.

A.O.C area: 23 hectares

A.O.C area in white: 4 hectares

Geology: Graves with clay

Grape varieties: 45% Sémillon – 38% Sauvignon blanc - 17% Sauvignon gris

Plantation density: 8300 pieds/Ha

Size: double guyot

Average yield: 25 hl/Ha

Harvest: by hand, twice by plot

Vinification: 100% in barrels with 20% of new ones

Ageing: 12 months in barrels on its lees with regular stirring



The color is pale yellow with golden reflections. The nose is mineral with notes of broom flower and an elegant touch of grapefruit. On the palate, passion fruit and grapefruit stand out and are accompanied by floral notes. The nice acidity and the slight salinity bring a nice freshness to this wine. Long in the mouth and very pleasant!
Tasted on April 30st, 2020.



Sole fillet with leek fondue



Ageing: 5 to 10 years