

# Château Luchey-Halde

## White 2018

A.O.C. Pessac-Léognan



CHÂTEAU  
LUCHEY-HALDE



### Blending:

Sauvignon blanc (89%)  
Sémillon (11%)



### Harvest:

From 28<sup>th</sup> August to 7<sup>th</sup>  
of September

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

**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, 2 passages 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. One finds, in the nose, aromas of exotic fruits mixed with white flowers and accompanied by toasted notes. In the mouth, the attack is supple and pleasant, we find the aromas of exotic fruits and acacia flower resurface. The finish is complex and balanced.

*Tasting made on November 25, 2021.*



Fish, white meat in sauce



Ageing: 5 to 10 years