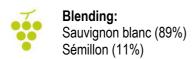
Château Luchey-Halde

White 2018





A.O.C. Pessac-Léognan





Harvest: From 28th August to 7th 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