

Château Luchey-Halde

White 2019

A.O.C. Pessac-Léognan



LH
CHATEAU
LUCHEY-HALDE



Blending:

Sauvignon blanc (88%)
Sémillon (12%)



Harvest:

From 28th August to 14th of
September

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.

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. The nose is characterized by citrus aromas of broom flowers and creamy notes. In the mouth, the attack is fresh and is accompanied by notes of acacia flower, lemon, and grapefruit. It presents a nice balance between acidity and fatness as well as a good length.

Tasted on November 23, 2021.



Veal blanquette



Ageing: 5 to 10 years