

Les Haldes de Luchey

Red 2017

A.O.C. Pessac-Léognan



LH
CHATEAU
LUCHEY-HALDE



Blending:

Cabernet Sauvignon (56%), Merlot (35%),
Cabernet Franc (9%)



Harvest:

From 12th to 27th of September

2017: After a hard winter and a strong frost episode at the end of April, the warm and sunny spring led to a rapid growth of the vines. The vintage was marked by a significant water deficit. However, the significant rainfall at the end of June helped to protect the vines from the drought. Then, the summer had favorable conditions for the ripening of the grapes with alternating very hot days tempered by cooler nights.

A.O.C area: 23 hectares

A.O.C area in red: 19 hectares

Geology: Deep graves with clay

Grape varieties: 55% Cabernet Sauvignon – 35% Merlot - 5% Cabernet Franc –
5% Petit Verdot

Plantation density: 8300 pieds/Ha

Size: Guyot double

Average yield: 45 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, during 12 months

Enologist advice: Marie-Laure Porte



With a purple red color, this wine presents intense red fruit aromas (blackcurrant, raspberry, cherry pit) and spicy notes. In the mouth, the attack is supple with peppery notes. The mouth is round, the tannins are soft. Fresh fruit notes are found in the middle of the mouth. A touch of wood on the finish, carried by a beautiful tannic structure.

Tasted on March 5, 2020.



Cooked meats, red meat, chocolate desserts



Aging: 5 to 8 years