

Les Haldes de Luchey

Red 2018

A.O.C. Pessac-Léognan



LH

CHÂTEAU
LUCHEY-HALDE



Blending :

Merlot (64%), Cabernet Sauvignon (30%),
Cabernet Franc (6%)



Harvest :

From 12th of September to 8th
of October

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 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

œnologist advice: Marie-Laure Porte



This wine has aromas of ripe fruit (raspberry, plum) with fine woody notes. The wine is round in the mouth, carried by fruity notes, the tannins are supple. The finish is round and balanced, the ripe fruit notes are accompanied by a nice acidity. A wine of immediate pleasure.

Tasted on March 5, 2020.



Vegetarian meal, chocolate desserts



Aging : 5 to 8 years