

Les Haldes de Luchey

Red 2019

A.O.C. Pessac-Léognan



LH
CHÂTEAU
LUCHEY-HALDE



Blending:

Merlot (58%), Cabernet Sauvignon (30%),
Cabernet Franc (6%)



Harvest:

From 12th of September to 8th of
October

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 to the wines.

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, for 12 months

œnologist advice: Marie-Laure Porte



The wine is ruby with purple reflections. We find a nose with spicy notes and black fruits (blackberries, forest fruits). The attack in mouth is frank, balanced, and fruity. The black fruits are accompanied by woody notes. The beautiful length is made up of supple and round tannins.

Tasted on November 24, 2021.



Porcini mushrooms and rabbit with mustard



Storage: 5 to 8 years