

Les Haldes de Luchey

White 2017

A.O.C. Pessac-Léognan



LH
CHÂTEAU
LUCHEY-HALDE



Blending:

Sémillon (59%), Sauvignon blanc (30%), Sauvignon gris (11%)



Harvest:

From the 25th of August to 9th September

2017: After a hard winter and some frosts at the end of April, the warm and sunny spring led to rapid vine growth. The vintage was marked by a significant water deficit. However, the exceptional rainfall at the end of June helped to protect the vines from the drought. Then, the summer saw conditions favourable to the ripening of the grapes with very hot days tempered by cooler nights.

A.O.C area: 23 hectares

A.O.C area in white: 4 hectares

Geology: Graves with clay

Grape varieties: 45% Sémillon Sauvignon – 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 colour is pale yellow. The nose has aromas of citrus, boxwood and a hint of pineapple. On the palate, the wine is well balanced. There are notes of exotic fruits (pineapple), blackcurrant buds and acacia flowers. The finish is long. To be drunk at any time.

Tasted on March 5, 2020.



White fish tartar, seafood



Ageing : 4 to 7 years