

Les Haldes de Luchey

White 2018

A.O.C. Pessac-Léognan



CHÂTEAU
LUCHEY-HALDE



Blending:

Sémillon (68%), Sauvignon blanc (21%), Sauvignon gris (11%)



Harvest:

From 28th August to 7th of September

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 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, twice 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 with white gold reflections. On the nose, floral aromas are accompanied by a touch of exotic fruit and blackcurrant. On the palate, the attack is supple and fruity, with notes of pineapple completed by floral notes (acacia, honeysuckle). The finish is long, carried by a nice balance between fatness and acidity. To be drink!

Tasted on March 5, 2020.



Goat's cheese, appetizers, flat fish



Ageing: 4 to 7 years