

# Les Haldes de Luchey

## White 2019

A.O.C. Pessac-Léognan



LH  
CHATEAU  
LUCHEY-HALDE



### Blending:

Sémillon (70%), Sauvignon blanc (20%), Sauvignon gris (10%)



### Harvest:

From 28<sup>th</sup> August to 14<sup>th</sup> of September

**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.

**A.O.C area:** 23 hectares

**A.O.C area in white:** 4 hectares

**Geology:** Graves with clay

**Grape varieties:** 45% Sémillon – 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 with green reflections. We find a mineral nose with notes of blackcurrant buds. In the mouth, the attack is supple and is accompanied by notes of vine peach, citrus and acacia flowers. The beautiful balance between fat and acidity embellishes a long and elegant finish.

*Tasted on November 23, 2021.*



Asparagus with smoked salmon



Ageing: 4 to 7 years