

Les Haldes de Luchey

White 2020

A.O.C. Pessac-Léognan



LH
CHÂTEAU
LUCHEY-HALDE



Blending:

Sémillon (61%), Sauvignon blanc (25%), Sauvignon gris (14%)



Harvest:

From 13th August to 7th of September

2020: The mildness of the beginning of the year caused a bud break in advance of 2 to 3 weeks. This precocity was confirmed during the spring leading to a flowering at the end of May. From mid-June, a period of drought of almost 2 months set in. It favored an early maturity. The harvest of white grapes started before August 15th, almost reaching the historical record of earliness of 2003 (beginning of the harvest on August 11th).

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 with platinum reflections. On the nose, we find aromas of exotic fruits and redcurrant. In the mouth, the attack is supple and fresh. The notes of acacia flowers and exotic fruits are carried by an elegant balance between acidity and fatness. The finish is long!

Tasted on November 23th, 2021.



Salmon ballotine, fresh goat cheese, vegetarian salad



Ageing: 4 to 7 years