

U par Château Luchey-Halde

Red 2011

A.O.C. Pessac-Léognan



Blending:

Merlot (48%), Cabernet Sauvignon (31%),
Petit Verdot (21%),



Harvest:

From the 6th to the
26th of September

2011: the 2011 spring was characterised with a severe drought and temperatures far above normal. This climate led to a very early bloom and fruit set in May. Then, the episode of heat wave in the 26th and 27th of June provoked a scalding, resulting in the loss of a part of the harvest. A moderately warm and pretty wet summer allowed avoiding a water stress due to disastrous consequences by ensuring physiological development's resumption of the grapevine. Harvests were premature and were held in good conditions.

A.O.C area: 23 hectares

A.O.C area in red: 19 hectares

Geology: deep grave with clay

Grape varieties: 55% Cabernet Sauvignon – 35% Merlot - 5% Cabernet Franc –
5% Petit Verdot

Plantation density: 8300 plants/Ha

Size: double Guyot

Average yield: 30 hl/Ha

Harvest: by hand

Vinification: small thermo-regulated stainless steel tanks

Macération: 4 to 5 weeks

Ageing: 100% in barrel including 50% of new ones, during 12 months

Enologist advice: Serge Charritte



To the nose, this wine reveals fruity flavours (wild strawberries and crushed raspberries). To the mouth, we find spicy and vanilla notes, supplemented by a minty touch. The tannins are wide and soft at the same time. It gives to the wine a lingering taste and complexity.



Thai-basil beef stir-fry



Ageing: 10 to 15 years