

# Les Haldes de Luchey

## Red 2020

A.O.C. Pessac-Léognan



### Blending:

Cabernet Sauvignon (49%), Merlot (45%),  
Cabernet Franc (6%)



### Harvest:

From 12<sup>th</sup> to 27<sup>th</sup> 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 15<sup>th</sup>, almost reaching the historical record of earliness of 2003 (beginning of the harvest on August 11<sup>th</sup>).

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

**A.O.C area in red:** 19 hectares

**Geology:** Deep graves with clay

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

**Plantation density:** 8300 pieds/Ha

**Size:** Guyot double

**Average yield:** 45 hl/Ha

**Harvest:** by hand

**Vinification:** small thermo-regulated stainless-steel vats

**Maceration:** 4 to 5 weeks

**Aging:** 100% in barrel with 50% of new ones, during 12 months

**œnologist advice:** Marie-Laure Porte



The robe is an intense red ruby. The nose presents notes of red fruits (blackcurrant, cherry), subtle touches of wood and pepper. On the palate, the tannins are expressive and smooth, balanced by a marked acidity. Red fruits, wood and some spicy notes (pepper, clove) are present. The finish is long. Still a young wine that has not developed its full aromatic potential.

*Tasted on August 30<sup>th</sup>, 2022.*



Cooked meats, red meat, chocolate desserts



**Aging:** 5 to 8 years