

# U par Château Luchey-Halde

## Red 2012



A.O.C. Pessac-Léognan



### Blending:

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



### Harvest:

From the 6<sup>th</sup> to the  
26<sup>th</sup> of September

**2012:** After a cold and dry winter, the spring and the beginning of the summer was a relatively cool and humid period. However, August was hot and sunny, with thermal range enabling an optimal maturation of the grape. The harvest, which began at the end of August, took place under a summery weather.

**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

**Maceration:** 4 to 5 weeks

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

**œnologist advice:** Serge Charritte



The nose is intense but fine. It is composed of nice notes of pepper, chocolate and wood. The red fruits present are reminiscent of jam accompanied by hints of vanilla. The palate is round with velvety tannins that concentrate aromas of wood, pepper and wild blackberries. The beautiful balance of the palate accompanied by a good length gives a complex and very tasty wine.

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



Thai-basil beef stir-fry



Aging: 10 to 15 years