

Château Luchey-Halde

Red 2018

A.O.C. Pessac-Léognan



Blending: Cabernet Sauvignon (53%), Merlot (30%), Petit Verdot (17%)



Harvest: From the 12th of September to the 8th of October

2018: After a mild winter, despite of a cold February, the spring was marked by particularly rainy months in May and June (with a number of rainy days well above average). Despite these conditions, flowering took place in good conditions. The summer, exceptionally dry from mid-July, followed by a magnificent post-season, allowed the grapes to reach optimal maturity.

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 vats

Maceration: 4 to 5 weeks

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

Oenologist advice: Marie-Laurence Porte



The color is ruby with purple reflections. The nose is very complex and reveals aromas ranging from red fruits to spicy notes. In the mouth, the supple and balanced attack is carried by an explosion of red fruits accompanied by peppery notes. The brilliant freshness of this wine is carried by a subtly wooden structure. The finish is long and deep.



Partridge flambéed with Armagnac



Aging: 10 to 15 years