

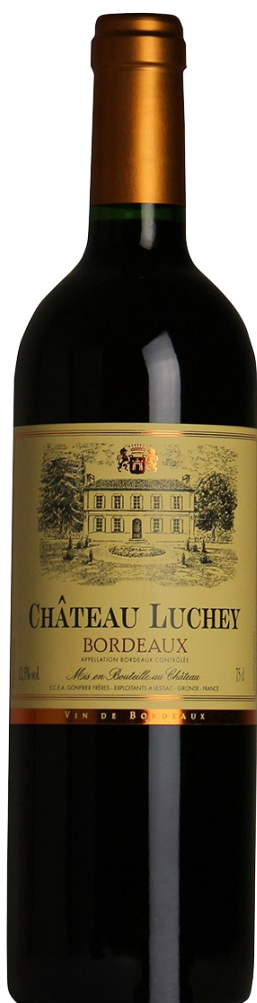


CHÂTEAU LUCHEY

BORDEAUX ROUGE



Château Luchey lies within the municipal district of Rions (from the latin Ricium "built on the rocks"), one of the oldest medieval towns in the region. Fortified around the 12th century, Rions has managed to preserve its old ramparts, as well as its narrow winding streets bordered by old picturesque buildings. The château's vineyard stretches across both the slopes overlooking the town and the plains bordering the Garonne River. The estate is run by Gonfrier family since 2004.



A.O.C.: Bordeaux rouge

District: Rions

Vineyard surface area: 15 hectares

Terroir: Alluvial sediments along the Garonne River. Gravelly subsoil

Grape varieties: 82% Merlot
14% Cabernet Sauvignon
4% Cabernet Franc

Average vine age: 20 years

Viticulture: Traditional Bordeaux-style vine training, with two canes and a flat arch. Controlled grassing-down of the vine rows or mechanical working of the soil, to improve the soils' vitality and biodiversity. Manual "green harvesting", for a homogeneous distribution and proper aeration of the grape bunches. Mechanical grape harvesting.



The entire vineyard is managed using sustainable viticulture, certified as HVE3 (High Environmental Value), and we are committed to a Corporate Social Responsibility (CSR) approach certified by Ecovadis.

Vinification: Destemming, crushing and vatting. Cold pre-fermentation maceration during 72 hours, to delicately extract colour and fruitiness. Fermentation and maceration in stainless-steel, temperature-controlled tanks during 15 days on average, for controlled extraction.

Ageing: 6 months in oak barrels.

Tasting notes:

A lovely brilliant red in colour, with a nose of cherry, raspberry and blackcurrant. Fleshy, round and elegant in the mouth. The freshness of red berries.

2021 Vintage : Gold Medal, Concours Général Agricole Paris 2022

