

# Château Tour de Luchey

## Bordeaux Red

*A well-balanced luscious, round and supple wine with loads of fresh red fruits  
and ripe tannins  
To taste at 17/18° on grilled meats, casseroles and cheeses*

**LOCATION :** In the district of Moulon, in the locality "Luchey", on the banks of the Dordogne river. The estate has a medieval tower. Luchey then meant : the King's usher. There, the usher checked the ship's loading leaving for France's King, via Bordeaux... The estate has been in the same family for five generations.

**VINEYARD AREA :** 16.31 hectares

**SOIL :** Silty soil

**GRAPE VARIETIES :** 80 % Merlot, 10 % Cabernet Franc, 10 % Cabernet Sauvignon.

**HARVESTING :** Density of roughly 4500 stocks per hectare. Grass between rows, mecanichal and manual taking-out of the vine-shoots; green harvest and leaf-removals- Mechanical harvesting and sorting out in the cellar.

**WINEMAKING :** Traditional in stainless steel and cement vats with thermoregulation- Each varietal is picked and vinified separately. Vatting during 12 to 15 days.

**AGEING :** In stainless steel vats

