

## GRAND CRU CLASSÉ

Appellation Pauillac

CLASSIFICATION Grand Cru Classé

> VINTAGE 2000

Owner
Jean-Michel CAZES



**Surface:** 90 hectares

« Terroir » (soil) : Garonne Gravel

**Harvest:** Hand-picked and sorted at the vineyard

**Ageing:** Wooden barrels for 15 months (70% new wood)

**Blending:** 71% Cabernet Sauvignon, 16% Merlot, 11% Cabernet Franc, 2% Petit Verdot

Rumours had been emanating from Bordeaux since the first Merlot grape was plucked from the vine back in mid September. All unanimous that 2000 was going to be something quite special. The weather leading up to the harvest had been perfect and from mid-July to mid-September there was virtually no rain at all. The fine weather continued through to the end of the Cabernet Sauvignon harvest in mid-October with only one day of rain to refresh the vines and momentarily worry the vignerons.

Harvest took place between September 25th and October 10th

Lynch-Bages 2000 displays a wonderful bouquet of fresh crushed blackberries, and typical characteristics of graphite. Similar on the palate with great fruit and concentration. Plenty of tannins on the long finish.

Château Lynch-Bages B.P. 120 - 33250 Pauillac – France Tél.: +33 (0)5 56 73 24 00 - Fax: +33 (0)5 56 59 26 42 www.lynchbages.com contact@lynchbages.com

