



CHATEAU
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION
Pauillac

CLASSIFICATION
Grand Cru Classé

VINTAGE
2002

OWNER
Jean-Michel CAZES



Surface : 90 hectares

« **Terroir** » (soil) : Garonne Gravel

Harvest : Hand picked and sorted at the vineyard

Ageing : French oak barrels for 15 months (65% new wood)

Blending : 80% Cabernet Sauvignon, 12% Merlot, 6% Cabernet Franc, 2% Petit Verdot

Production: 60% of the harvest

The summer of 2002 will long be remembered by our region's holidaymakers as a national disaster! The grapes, too, suffered from conditions that were less than favourable: days that were mostly overcast and interspersed with showers hampered maturation, and it was no thanks to the somewhat inclement weather that veraison took place. The clusters were small but fairly compact, and a uniform veraison was eventually achieved towards the end of August.

The last week of the month finally saw the return of an unusually long anticyclone. Leaf thinning carried out at the end of August enabled the grapes to reap the maximum benefit from the superb sunshine throughout September. Maturation was unleashed at last and progressed rapidly, aided, admittedly, by the low potential yield. The clusters were not overly loaded, and therefore ripened swiftly and evenly. The sanitary state remained perfect.

Harvesting began on **30 September** and finished on the morning of **15 October**, taking place in exceptionally sunny conditions. In a nutshell, the Indian summer saved the vintage, particularly the Cabernet Sauvignon – the main variety in our blend.

A sometimes forgotten vintage surrounded by outstanding years, Lynch-Bages 2002 is fleshy and ample, and exudes charm.