



CHATEAU  
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION  
Pauillac

CLASSIFICATION  
Grand Cru Classé

VINTAGE  
2004

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 (60% new wood)

**Blending :** 84% Cabernet Sauvignon, 9% Merlot, 5% Cabernet Franc, 2% Petit Verdot

**« September: maximum sunshine! »**

2004 had a very good start. Flowering was even leading to a potential large crop. Consequently, in the second week of June, and up to July 20th, we thinned out the leaves on the vineyard. At the same time, we started to thin out the grapes substantially, finishing around the end of August. June performed well indeed, but July was cool and August was cool and rainy. Fortunately, 2004 was saved by the fine, dry, sunny and warm weather in September. Fine weather lasted until mid-October when it turned to cold and wet again.

Harvest took place between the 29th of September and the 19th of October. A large proportion of Cabernet Sauvignon was included in the blend, owing to the exceptional ripening conditions throughout September.

High alcoholic strength and tannin indices, deep colour and characteristics that compared favourably with beautiful vintages, including 2003. A vintage reminiscent of the concentration of the 1996 vintage plus the freshness of the 2001. The nose offers aromas of black-currant and cherry. Its extremely full-bodied texture suggests that this is a good wine for laying down.