



CHATEAU
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION
Pauillac

CLASSIFICATION
Grand Cru Classé

VINTAGE
2005

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 (80% new wood)

Blending : 72% Cabernet Sauvignon, 15% Merlot, 12% Cabernet Franc, 1% Petit Verdot

The 2005 vintage is one of our greatest vintages of recent decades.

2005 vintage characteristics in a nutshell:

- A warm summer,
 - Near-drought conditions,
 - Harvest remained largely free of rainfall, and the fruit was brought in by relaxed and happy workers.
- The potential of the vintage was already clear, even before the first fermentations were finished.

Lynch-Bages 2005 was aged in 80% new oak which is the most we have ever used, feeling it necessary to cloak the exceptional fruit and powerful tannins.

Wine Advocate #196 - Aug 2011 - Robert Parker:

« As one might suspect, the dense purple-hued 2005 is still tannic, firm and young, with concentrated blackberry and cassis fruit, beautiful ripeness, a full-bodied mouthfeel and undeniable youthfulness. Tasting like a 2-3 year old wine rather one that has passed its sixth birthday, it is potentially one of the longest lived Lynch Bages since the remarkable 1989 and 2000. Anticipated maturity: 2017-2030+. »

The Wine Advocate 94+/100 - Wine Spectator 93/100 - Jancis Robinson: 17/20 -

5/5 Stars - Medoc 2005 - Decanter Award Winners - July 08