



CHATEAU
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION
Pauillac

CLASSIFICATION
Grand Cru Classé

VINTAGE
2008

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 (75% new wood)

Blending: 78 % Cabernet Sauvignon, 13 % Merlot, 7 % Cabernet Franc, 2 % Petit Verdot

Production: 65% of the total crop

« *Everything comes to him who wants...* »

As with the 2007 vintage, we laboured under a rather wet and depressing summer sky, before once again the weather improved late in the year, saving the harvest.

The vintage in a nutshell:

- Early but irregular budbreak
- Cool and damp summer weather
- Miraculous recovery

We began picking on 30 September and finished before the first frosts on 19 October.

As with 2007, warm weather in September and October saved the vintage.

This year once again, we saw proof that the combination of great terroirs with interventionist viticulture gradually produces remarkable rich grapes.

Lynch-Bages 2008 displays nice aromas of cranberry, dried floral notes, and tobacco. The palate has nice energy and acidity with excellent tannin structure. A very good blend of intensity, depth, and structure.