



CHATEAU
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION
Pauillac

CLASSIFICATION
Grand Cru Classé

VINTAGE
2009

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 (70% new wood)

Blending: 76% Cabernet Sauvignon, 18% Merlot, 4% Cabernet Franc, 2% Petit Verdot

Production: 68% of the total crop

«Here comes the sun...»

A vintage that was made from gentle, progressive weather, with gradual concentration coming from perfect summer ripening, followed, continuously and without interruption, by further concentration from a perfect autumn. The year went through the gears seamlessly with no jolts.

Thanks to satellite photography, we introduced intra-plot harvesting, and harvest was performed according to the ripeness of the grapes in each small section of the vineyard. Harvest started on September 28 and was completed on October 12.

Rich, ripe, opulent 2009 has the highest level of polyphenols ever measured at Lynch-Bages, as well as high alcohol (nearly 13.5%). Gorgeous to taste, it may well remain so throughout its life, such is the ripeness of both fruit and tannin. One can imagine drinking the 09's young to enjoy the exuberance of their fruit, but much greater pleasure will be obtained through the exercise of patience.