



CHATEAU  
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION  
Pauillac

CLASSIFICATION  
Grand Cru Classé

VINTAGE  
2011

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 (65% new wood)

**Blending:** 72 % Cabernet Sauvignon, 23 % Merlot, 3 % Cabernet Franc, 2 % Petit Verdot

**Production:** 66% of the harvest

« *The Rite of Spring* »

2011 was a curious year with a remarkably warm and dry spring. Consequently, flowering took place early and in fine conditions.

July was cool and saw some rain, while August was mixed, cooler than average overall but with some heat spikes and some storms. September was warm and dry enabling the grapes to ripen fully.

Harvest began at Château Lynch-Bages (almost a fortnight earlier than in 2010) on September 12th and ended on September 28th.

Equipped with a new de-stemming system and an optical sorter, a complementary reception chain was tried out, receiving exclusively the harvest from plots deemed the most difficult or the most heterogeneous.

After two powerful, sunny vintages, 2011 is outstanding for its display of well ripened fruit, fine, plump tannins, and a good freshness to ensure classic balance.