



CHATEAU
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION
Pauillac

CLASSIFICATION
Grand Cru Classé

VINTAGE
2012

OWNER
Jean-Michel CAZES



Surface: 90 hectares

« Terroir » (soil): Garonne Gravel

Harvest: Hand-picked and sorted at the vineyard

Ageing: Wooden barrels for 18 months (75% new wood)

Blending: 71 % Cabernet Sauvignon, 26 % Merlot, 2 % Cabernet Franc, 1 % Petit Verdot

Production: 66% of the harvest

« All's well that ends well. »

A variable winter and a cool rainy spring, failed to make up the water deficit that had accumulated over several years.

Hot and dry weather ensued with the occasional peaks in temperature from July 15th to September 24th further accentuating the water deficit. These particular climatic conditions brought about local difficulties, prompting disparities in maturity with small berries. Following a similar pattern to the flowering, veraison remained slow.

Our soils, consisting as they do of a combination of deep gravels and a sizeable clayey layer, allayed the negative effect of the considerable water deficit. They helped maintain a regular level of sugar even in very dry conditions. The grapes remained very healthy until the last week of September but rain at the end of the month hastened the start of harvesting on September 27th and through to October 18th.

Lynch-Bages 2012 offers an aromatic nose with fresh fruit notes elegantly mingled with touches of oak. This wine displays satisfying mouthfeel with ripe plum flavours and firm tannin structure. Good drive through the finish, excellent energy and depth with good acidity indicating fine ageing potential.