



CHATEAU  
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION  
Pauillac

CLASSIFICATION  
Grand Cru Classé

VINTAGE  
2014

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 oak)

**Blending:** 69% Cabernet Sauvignon, 26% Merlot, 3% Cabernet Franc, 2% Petit Verdot

**Production:** 68% of the harvest

The key to the success of the 2014 vintage was the hot dry weather during September and October, with lovely sunny days and cooler nights. Nevertheless, one shouldn't forget that relatively cool, dry summer in Pauillac (rainfall below 30mm), which prompted the development of remarkable acidity.

After five weeks of summery weather, harvesting began on 24 September with the Merlot plants over two consecutive days, followed by the old Merlots along with the young Cabernet Sauvignon. Following this initial phase, we decided on a break of 3 or 4 days to make the most of the exceptional weather to fine-tune the ripeness of the old Cabernets. Harvesting was then restarted on Monday 6 October, with only 3 teams this year, that is 180 harvesters to allow them time to pick with precision. Harvesting finished on 11 October after 12 days instead of the 13 initially envisaged.

During harvest, all the indicators of a great wine were present: Generous sugar levels enveloping abundant tannins, an intense colour and all nicely balanced by a lovely acidity.

The wine has a deep colour and an aromatic nose; it is rich and unctuous on the palate, perfectly enveloped in silky tannins. This vintage is distinguished by a beautiful balance of power, freshness and elegance.