



CHATEAU
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION
Pauillac

CLASSIFICATION
Grand Cru Classé

VINTAGE
2015

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: 70% Cabernet Sauvignon, 24% Merlot, 4% Cabernet Franc, 2% Petit Verdot

Take five 

2015 was marked by a good grape concentration and a remarkable tannin ripeness; these two factors will raise it to the rank of a great vintage.

At Lynch-Bages, harvesting took place in excellent conditions, except for one very rainy day in October. Grape sugar content was sometimes high, but alcoholic fermentation was completed rapidly and the wines had a low volatile acidity. Then followed post-fermentation maceration, which gave the already harmonious wines some fatness and volume. The aromas were at last able to show their full complexity. The 2015 vintage is rich, ripe, velvety and already has silky tannins. In terms of variety, although diluted slightly by the September rain, the Merlot nevertheless gives the wine a lovely freshness and beautiful fruity aromas. The Cabernet and Petit Verdot express rarely-reached notes of fresh, ripe fruit.

As for previous vintages, one third of malolactic fermentation took place in vats and two thirds in barrels. Fermentation was quite quick, and by the end of November it had ended for all the chateau's batches.

So 2015 is characterised by its elegance and great homogeneity. Its tannin ripeness is perfect, and its wonderfully balanced acidity enhances the aromatic freshness of the fruit. The 18 months of ageing that follow will leave the wine time to develop its full structure and radiance.

Lynch-Bages 2015 has a brilliant, deep colour with purple hues. Its nose clearly expresses aromas of cassis and dark fruit, mixed with the empyreumatic notes that come with ageing. It has a straightforward attack and a voluminous yet supple mid-palate.

The wine has a marked but silky tannic structure, and a persistent finish illustrative of a particularly ripe vintage.