



CHATEAU
LYNCH  BAGES

APPELLATION
Pauillac

CLASSIFICATION
Grand Cru Classé

VINTAGE
2018

OWNER
Famille J-M CAZES



Surface: 100 hectares

« Terroir » (soil): Garonne Gravel

Harvest: Hand-picked and sorted at the vineyard

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

Blend: 72% Cabernet Sauvignon, 19% Merlot, 6% Cabernet franc, 3% Petit Verdot

Purple Rain...

Following a particularly wet winter that recorded mixed temperatures, the wine season began with a slightly late bud break. However, it followed a normal pattern thanks to mild temperatures at the beginning of April. The 2018 vintage was then marked by two periods. The first saw relatively mild temperatures but heavy rainfall, from March to early July. The second period began mid-July with fine summer weather, hot temperatures and excessive sunshine. Full flowering occurred in line with the 20-year average.

Thanks to ideal weather conditions, harvest started on 19 September with the Merlot and was followed by Cabernet Sauvignon, Cabernet Franc and Petit Verdot until 9 October. Upon arrival at the cellar, the sanitary state of the grapes was perfect, with rich sugar content and exceptional polyphenols. Alcoholic fermentation was straightforward and homogeneous and average vatting time was 21 days. During the runoff from 15 to 29 October, the vats produced juice yields that were below expectations. Then came the time for malolactic fermentation, one third of which took place in vats and two thirds in barrels. It was completed in November. The first blends were carried out in December.

Lynch-Bages 2018 offers a seductive mouthfeel with powerful yet silky tannins. On the palate, there is a strong prelude of black chocolate, rosemary and spices on a fresh core leading to a long finish.

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