



CHATEAU
LYNCH  BAGES

ECHO DE LYNCH-BAGES

APPELLATION
Pauillac

CLASSIFICATION
2nd wine of Château Lynch-Bages

VINTAGE
2014

OWNER
Jean-Michel CAZES



Surface: 90 hectares

« Terroir » (soil): Garonne Gravel

Harvest: Hand-picked and sorted at the vineyard

Ageing: French oak barrels during 12 months, in barrels used for one previous vintage.

Blending: 73% Cabernet Sauvignon, 27% Merlot

Production: 27% 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 2014 vintage can be summed up as follows: vivid colour, a tannic structure that is firm yet subtle and red-fruit aromas. A supple yet powerful wine reminiscent of a blend similar to that of the Grand Vin.