



CHATEAU
LYNCH  BAGES

BLANC DE LYNCH-BAGES

APPELLATION

Bordeaux

VINTAGE

2019

OWNER

Famille J-M CAZES



Surface: 7 hectares

« **Terroir** » (soil): Garonne Gravel

Harvest: Hand-picked and sorted at the vineyard

Ageing: 6 months in barrels on lees (50% new wood)

Blend: 72% Sauvignon blanc, 22% Sémillon, 6% Muscadelle

Blue Velvet...

The 2019 vintage began quite early owing to the effect of mild and quite dry weather on the white grape varieties growing in Saint-Sauveur. Despite mixed conditions during flowering and setting, bunch development was generous, announcing an excellent quality.

The white harvest began on 11 September. The first Sauvignon Blanc was harvested in the wake of the month's first rainfall. Picking then continued through to 17 September with the older Sauvignon Blanc, then the Muscadelle, and finally the Sémillon. The whites were harvested in the morning only, to preserve the grapes and protect their aromas from the high temperatures recorded at the time. Given the mild weather and because the grapes were healthy, our team of about forty pickers enjoyed stress-free harvesting conditions.

Upon arrival at the cellar, the average-sized berries gave clear, rich musts with a good concentration of aromas, particularly the Sauvignon. The Sémillon grapes were very dense. Since 2013, the technique chosen for handling the grapes as they arrive at the cellar has depended on the varietal and berry quality: direct pressing without de-stemming; direct pressing with de-stemming; or pressing after cold maceration for twelve hours using dry ice. Following fermentation, mainly in barrels (two thirds in barrels, one third in vats), ageing on lees began in October and ended six months later, just before bottling in April.

Pale yellow in colour with green hues, the wine offers a particularly expressive nose with fine Sauvignon notes. On the palate, Blanc de Lynch-Bages 2019 is fresh with complex aromas of peach combined with white and exotic fruits. The mouth feel is round and fleshy with great aromatic persistence. (April 2020).