

BLANC DE LYNCH-BAGES

Appellation Bordeaux

Vintage 2020

Owner CAZES family

Blanc de ynch-Bages

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: 70% Sauvignon blanc, 20% Sémillon, 10% Muscadelle
Analyses: Acidity: 3.3 g/l of H₂SO₄; pH: 3.35; Alcohol: 12.89% vol.

Fiat Lux!

The weather conditions for the 2020 vintage – mostly wet during crop growth, then summery during ripening – were beneficial to our white grapes growing in the plots subjected to cooler temperatures of Saint-Sauveur.

Following two maturity controls carried out in mid-August, picking of the 2020 Blanc de Lynch-Bages vintage began 15 days ahead of schedule. We began sorting the Sauvignon Blanc on 29 August, followed by the Muscadelle and Semillon. Picking took place over six days and in very good conditions.

For the first time, the harvest reception, fermentations and ageing took place in the new cellars. These allowed meticulous vinification of the different batches in an oxygen-free environment, optimal and rapid must clarification through use of appropriately-sized temperature-controlled vats, precise selection of both batches and press wines, and gentle and fully-controlled alcoholic fermentation thanks to careful thermal regulation.

Approximately 75% of the juice was vinified in individually temperature-controlled barrels, creating ideal fermentation conditions for the yeasts. As a result, the wines preserved their fresh aromas throughout the process. Ageing on lees began at the end of September using an Oxoline system allowing stirring without exposure to oxygen, and ended about six months later, before bottling.

Blanc de Lynch-Bages 2020 is a pale-yellow colour with green hues and offers a particularly expressive nose. With fresh, bright aromas and the taste of white peach on tropical notes, it has a fresh and crisp mouth feel and is rounded off with balanced acidity, good structure and a delicious mouth-watering finish. (May 2021)

FAMILLE J-M CAZES