

**Château Lynch Bages – 5e G.C.C.\* |  
Pauillac  
France (PAUILLAC) – 2016**

**Vinification**

Harvesting took place in favourable conditions and the grapes picked were both extremely healthy and of a high quality. It took three days to pick the Merlot and eight to harvest the Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Harvest ended late in the day on 12 October. The 2016 harvest began a week later than in 2015, meaning we achieved perfectly remarkable technological and phenolic maturities. Ageing in wooden barrels for 18 months.

**Taste**

Deep garnet red in colour, Château Lynch-Bages 2016 has the characteristics of a remarkably mature vintage. The nose is very expressive with notes of dark fruit (blackcurrant, morello cherry, etc.) mixed with fresh touches of mint. The attack is smooth, revealing an exceptional substance, supported by a wonderful freshness. The tannins are already remarkably well-blended.

**Food pairing**

Meat - red | Game

**General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (75%), Merlot (19%), Cabernet Franc (4%), Petit Verdot (2%)

Storage (years): "> 10"

Serving temperature: 17°

