



Wijnfiche

Château Lynch Bages – 5e G.C.C. | Pauillac France (PAUILLAC) – 2017

Vinification

Blending takes place in December, after pressing and malolactic fermentation. Aging 18 months in French oak barrels (75% new wood)

Taste

With a deep garnet color with purplish reflections, Lynch-Bages 2017 presents a beautiful freshness, signature of the vintage. The attack is supple, rich, with good volume. It expresses an aromatic palette of black and red fruits with spicy notes. The good maturity of all the grape varieties gives excellent quality tannins. The finish remains lush and silky with hints of black fruit and soft spices. A cru to cherish!

Food pairing

Meat - red | Game

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (70%), Merlot (24%), Cabernet Franc (4%), Petit Verdot (2%)

Storage (years): > 10

Serving temperature: 17°C

Taste profile: Complex with firm tannins

