Wijnfiche

Château Lynch Bages - G.C.C. | Pauillac
France (PAUILLAC) — 2020

Domain

Ch. Lynch Bages

The Lynch family originally comes from Galway in Ireland. After the Battle of the Boyne in 1690, John Lynch moved to Bordeaux. His descendants quickly found success, shifting from the wool trade to wine export, and in 1749 they acquired the Domaine de Bages. The estate changed hands several times in the 19th century and was purchased in 1939 by the Cazes family, who had already been helping to restore the then-declining property since 1934. Under the leadership of Jean-Charles Cazes, quality was further elevated to its current level. Château Lynch-Bages is a Cinquième Cru Classé from the 1855 classification, located on the Bages plateau just south of Pauillac. The vineyard covers approximately 100 hectares, planted with Cabernet Sauvignon (71%), Merlot (22%), Petit Verdot (3%) and Cabernet Franc (4%), with an average vine age of 40 years. Vinification is carried out entirely in stainless steel, with an annual production of around 35,000 cases.
Since 2018, they have held the French HVE Level 3 certification (Haute Valeur Environnementale): precision viticulture, a strongly reduced use of herbicides and insecticides, and great attention to biodiversity and soil management.

Vinification

The vineyards cover 100 hectares and are divided into around 200 sub-plots. The soils consist of typical Garonne gravel. Harvesting is carried out by hand, plot by plot, with sorting already in the vineyard to select only the best grapes. One third of the malolactic fermentation takes place in vats, and two thirds in barrels. The wine is aged for 18 months in oak barriques (75% new oak).

Taste

Lynch-Bages 2020 is beautifully sun-ripened, with freshness and, good acidity. This is underpinned by very ripe but powerful tannins, matching the levels found in ’18 and ’19.

Food pairing

Lambscarré | Game | Entrecote - grilled | Lamb - grilled

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (60%), Merlot (31%), Petit Verdot (5%),Cabernet Franc (4%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 18 °C

Taste profile: Complex with firm tannins

