

# **Château Lynch Bages – G.C.C. | Pauillac France (PAUILLAC) – 2021**

## **Vinification**

The classic yet organic vinification begins with a rigorous sorting process in the vineyard and on the sorting table. Traditional fermentation with appropriate extraction techniques is followed by an extended maturation of 18 months in French oak barrels, 75% of which are new.

## **Taste**

The 2021 vintage highlights the expression of the terroir. It is a precise, fresh wine with characteristic aromas of blackcurrant, tobacco, and cedarwood. A true classic!

## **Food pairing**

Lambscarré | Game | Entrecote - grilled | Lamb - grilled

## **General information**

Type: Red wine

Grape varieties: Cabernet Sauvignon (67%), Merlot (25%), Petit Verdot (5%),  
Cabernet Franc (3%)

Viticulture: Organic

Storage (years): > 10

Serving temperature: 18 °C

