



Wijnfiche

Château Lynch Bages – 5e G.C.C. | Pauillac France (PAUILLAC) – 2015

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

Het blenden neemt plaats in december, na de persing en malolactische gisting. De wijn rijpt nog 15 maanden op eikenhouten vaten, waarvan 30% nieuwe eik.

Taste

We merken een dieprode kleur met purperen tinten op. In de neus krijgen we donkere vruchten, kruiden, ceder en cassis. In de mond is indrukwekkend qua hoeveelheid fruit. Hij heeft een zeer uitbundige en volumineuze middensmaak, leeft enorm op en ook de tannines zijn van heel verfijnde kwaliteit. De afdronk blijft weelderig en zijdezacht met hints van zwart fruit en zachte kruiden. Een cru om te koesteren!

Food pairing

Meat - red | Game

General information

Type: Red wine

Grape varieties: Cabernet Sauvignon (73%), Merlot (15%), Cabernet Franc (10%), Petit Verdot (2%)

Storage (years): "> 10"

Serving temperature: 17°

