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

The grapes were harvested under excellent conditions, with only one rainy day during the harvest in October. Despite the occasionally high sugar levels, alcoholic fermentation proceeded smoothly, resulting in wines with low volatile acidity. After fermentation, a post-fermentation maceration was carried out to enhance structure, volume and aromatic complexity. Malolactic fermentation took place one-third in vats and two-thirds in oak barrels. All fermentations were completed by the end of November. The result is a rich, well-balanced wine with ripe, silky tannins and fresh fruit expression.

Taste

Lynch-Bages 2015 displays a brilliant, deep ruby-red colour with purple hues. The nose reveals aromas of cassis, dark fruit, cedar and spices, complemented by subtle empyreumatic notes from ageing. On the palate, the attack is direct, followed by a generous and voluminous mid-palate with remarkable fruit concentration. The wine is supported by a refined, silky tannic structure, leading to a long, persistent finish with lingering notes of black fruit and delicate spices. A beautifully balanced expression of this particularly ripe vintage.

Food pairing

Meat - red | Game

General information

Type: Red wine

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

Viticulture: Sustainable/HVE

Storage (years): > 10

Serving temperature: 17 °C

Taste profile: Complex with firm tannins

