



CHATEAU
LYNCH  BAGES

BLANC DE LYNCH-BAGES

APPELLATION

Bordeaux

VINTAGE

2016

OWNER

Jean-Michel CAZES



Surface: 5,5 hectares

« **Terroir** » (soil): Garonne Gravel

Harvest: Hand-picked and sorted at the vineyard

Ageing: Regular stirring of the lees on oak barrels during 6 months (50% new oak)

Blending: 52% Sauvignon, 30% Sémillon, 18% Muscadelle

If 6 was 9...

The weather conditions for the 2016 vintage – wet during crop growth and summery during ripening – were favourable for the quality of the white grapes located in the cool soils of Saint-Sauveur. At the end of August, all parameters were just right for ensuring the future success of dry white wines, especially in the Médoc. Successive water stress phases, combined with high temperatures, concentrated the juice and eliminated the sometimes-herbaceous properties of the Sauvignon Blanc.

Three maturity controls were carried out on 31 August, 7 then 12 September, and the grape shears cut the first Muscadelle grapes in brilliant sunshine at the first light of dawn on Tuesday 13 September. Quite rapidly, we also began harvesting the Sauvignon Blanc, our main white grape varietal, and finished with the Sémillon. After a break, we resumed picking on Monday 19 September, and ended the next day. In total, it took five mornings of picking and about 50 pickers to complete the harvest.

The Blanc de Lynch-Bages 2016, with its pale robe and green hues, is radiant in both the nose and mouth. It combines with finesse notes of citrus and exotic fruits with subtle spicy notes (vanilla, etc.). On the palate, the fresh attack increases in magnitude thanks to great Sémillon grapes. Its finish offers a remarkable aromatic persistence.