



CHATEAU
LYNCH  BAGES

BLANC DE LYNCH-BAGES

APPELLATION

Bordeaux

VINTAGE

2017

OWNER

Famille J-M CAZES



Surface: 7 hectares

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

Harvest: Hand-picked and sorted at the vineyard

Ageing: 6 months in barrels on lees (45% new wood)

Blending: 40% Sauvignon, 41% Sémillon, 19% Muscadelle

The Magnificent Seven...

The white grapes, located on the cool soils of Saint-Sauveur, experienced contrasting weather conditions, alternating rainfall/drought and hot/cool temperatures. After a particularly dry winter, a relatively early bud break marked the beginning of the growing season. The frost episodes at the end of April affected in particular two plots of Sauvignon Blanc (out of a total of nine plots).

After two maturity controls carried out on 22 and 30 August, harvesting began on 5 September with a traditional first sorting of Muscadelle. The time then quickly came to harvest the Sauvignon Blanc, our main white varietal, then finally the Sémillon. Harvest took place over four days, ending before the rain began to fall in mid-September. The sanitary state, however, was exemplary, allowing us to pick the Muscadelle and Sémillon at full maturity. The rich and aromatic berries retained a remarkable freshness.

Blanc de Lynch-Bages 2017 is a pale-yellow colour with green hues and has a particularly expressive nose. The wine delivers lovely liveliness on the palate, offering complex aromas of peach and white fruit with exotic notes. It stands out for its freshness, characteristic of the vintage.