



CHATEAU  
LYNCH  BAGES

GRAND CRU CLASSÉ

APPELLATION  
Pauillac

CLASSIFICATION  
Grand Cru Classé

VINTAGE  
2016

OWNER  
Jean-Michel CAZES



**Surface:** 90 hectares

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

**Harvest:** Hand-picked and sorted at the vineyard

**Ageing:** Wooden barrels for 18 months (75% new oak)

**Blending:** 75% Cabernet Sauvignon, 19% Merlot, 4% Cabernet franc, 2% Petit Verdot

### ***If 6 was 9...***

Harvesting took place in favourable conditions and the grapes picked were both extremely healthy and of a high quality. It took three days to pick the Merlot and eight to harvest the Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Harvest ended late in the day on 12 October.

The 2016 harvest began a week later than in 2015, meaning we achieved perfectly remarkable technological and phenolic maturities.

Running off took place after an average 20 days of vatting, from 18 October to 2 November, and the distinctive signs of a great vintage began to become apparent: full maturity of all varietals, particularly noticeable in terms of seed and skin tannins; no vegetal flavours (herbaceous notes, green pepper, etc.) thanks to summer heat peaks that limited pyrazines; small berries, mainly in the Cabernet, which increased the marc/juice ratio in the vat and made the wine richer, in terms of both structure and aroma; a very marked acidity, thanks to cool nights in September and early October and a perfect sanitary state.

Like for previous vintages, one third of malolactic fermentation took place in vats and two thirds in barrels. Fermentation was quite quick, by the end of November it had ended for all the estate's batches and we were able to begin blending.

Deep garnet red in colour, Château Lynch-Bages 2016 has the characteristics of a remarkably mature vintage. The nose is very expressive with notes of dark fruit (blackcurrant, morello cherry, etc.) mixed with fresh touches of mint. The attack is smooth, revealing an exceptional substance, supported by a wonderful freshness. The tannins are already remarkably well-blended.