



CHATEAU  
LYNCH  BAGES  
2012

### **Blanc de Lynch-Bages**

As well as the Oenoview® satellite imagery carried out over the last few years, intra-plot selection was refined by means of a sensor mounted on a tractor. Over the 5.5 hectares of vineyards currently producing the Blanc de Lynch-Bages, the latest results have thus identified over 30 distinct zones that will be picked and vinified separately.

Almost 20 days later than in 2011, but in perfect sanitary state, the harvesting of the whites began with a first Sauvignon selective picking on 13th September. The Muscadelle and the last selective picking of the Sauvignon followed soon after. The Semillons – which were picked later – boasted a lovely composition and remarkable maturity, bringing the harvesting of the whites to an end on 19th September. Contending still with frequent high temperatures due to the continuing summery weather, all the means available were deployed to protect the integrity and aromatic freshness of the grapes, including picking in the early morning and providing transport in 200-kilo tanks in a refrigerated truck.

The agronomic yield lay at around 35 hl/ha – or over 30% less than in 2011 – impacted mainly by the low yields of the Sauvignons. Immediately upon arriving at the cellar, the challenge was to fully adapt the technical programme to the quality of each lot and to the natural expression of the different varieties. Therefore, in order to develop all their aromatic intensity, the grapes were accordingly either stemmed or not de-stemmed, and pressed immediately or subjected to cold maceration for 24 hours before pressing.

Once settling was achieved, the juices were put into barrels where alcoholic fermentation quickly got under way, with a temperature maintained at 18° using a cooling system fitted into each barrel. Only 25% of the batches were vinified in thermo-regulated stainless-steel vats. At the end of this fermentation, the alcoholic content remained fairly modest at around 13% by volume, balanced by a rather refreshing acidity.

New barrel supports that enable barrels to be rotated individually were installed in order to optimise the aging on lees. This system has the advantage of putting the lees in suspension by simple rotation in hermetic conditions. Oxidation is minimised and aromatic freshness maintained throughout the aging process. In April, after six months of aging on lees, the wine is put back into vats ready for bottling.

#### **Encepagement:**

60% Sauvignon  
27% Semillon  
13% Muscadelle

**Ageing:** 70% in barrels (½ of which are new barrels), 30% in vats

**Analysis:** Alcohol: 13.2% by Vol.; Total acidity: 4.6 g/l; pH: 3.04