

# FAMILLE J-M CAZES



VINTAGE 2019



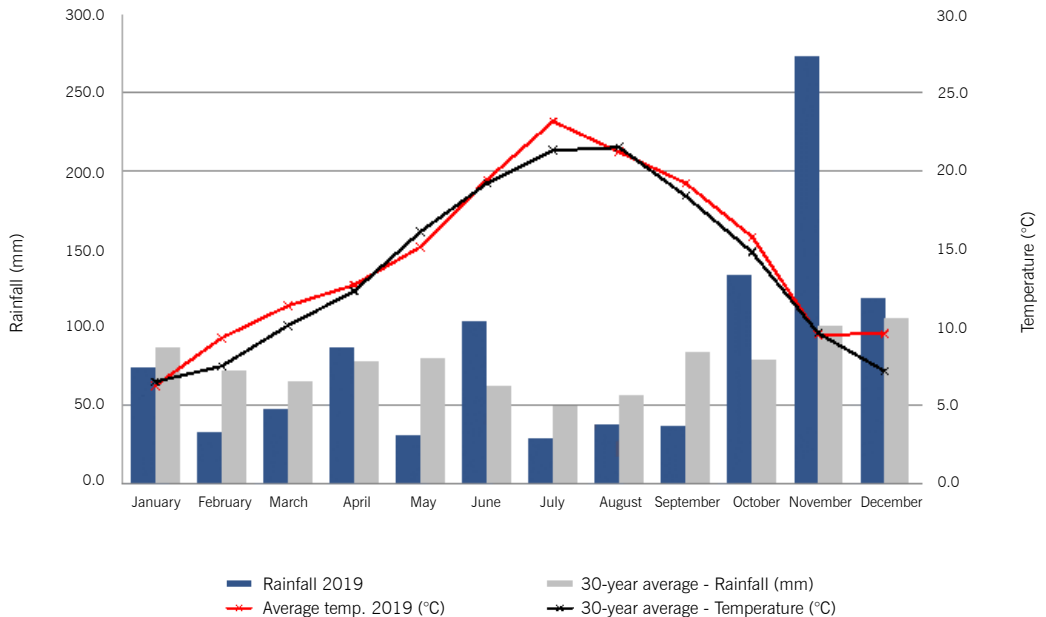
2019,  
*Blue Velvet*

# WINTER

The winter of 2018-2019 brought mild temperatures (+1.2 °C on average for the November-March period) and 16% less rainfall than the 30-year averages.

These mild and relatively dry weather conditions affected bud break of the different grape varieties, which was early to normal depending on the terroir (25 March for the Merlot, 30 March for the Cabernet Sauvignon).

Meteorological Comparison - Pauillac 2019 - With Bordeaux norms  
(1968-1997)



# SPRING

Cool spring temperatures and sometimes high rainfall slowed leaf development, and the early ripening observed at the beginning of the campaign gradually receded. The vineyard remained healthy thanks to weather conditions unfavourable to pests and disease.

The beginning of the season also brought two episodes of frost. We recorded the first on 13 April in traditionally frosty areas. The second came on 5 and 6 May and covered a larger area, causing significant damage to the affected parcels. Luckily our properties were spared because they are near the Gironde Estuary, which has a thermo-regulating effect. At the time we recorded minimum temperatures of between 2 and 3 °C in the vineyard, which was in full vegetative development.

The first flowers appeared on 20 May, on the Merlots. Flowering and fruit set were particularly heterogeneous due to variations in temperature and rainfall. In some sensitive plots they brought on symptoms of coulure and millerandage. Bunch development in areas not affected by these phenomena was homogeneous.

# SUMMER

June was a pivotal month for the 2019 vintage. The first two weeks were quite unsettled, but summery and even scorching temperatures then followed. The rapid and massive accumulation of heat as well as an increasingly serious hydric deficit, affected the size of the developing grape berries.

We observed the first veraison on 20 July, and it continued smoothly due to favourable conditions. The berries changed colour rapidly and homogeneously.

Dry and sunny weather ensured optimal ripening resulting in relatively small berries rich in sugar. The initial maturity checks carried out at the end of August revealed a high sugar content, a still high acidity and a particularly interesting anthocyanin content. These ideal conditions, combined with a healthy vineyard, suggested a trouble-free harvest.

# THE HARVEST

At *Château Lynch-Bages*, the first white grapes from the Sauvignon Blanc plants were harvested on 11 September in Pauillac. The morning harvests continued in good conditions, first with the older Sauvignon Blancs, then the Muscadelles, and finally the Semillons.

As for the reds, harvesting began on 23 September with the fully mature Merlot plants and took place over five days. It finished with the four parcels of Cabernet Franc. Occasional showers fell during these early days, which did not affect harvesting conditions and proved extremely beneficial for the final ripening of the Cabernet grapes. Our teams of pickers then continued with nine days of Cabernet Sauvignon and Petit Verdot picking. Harvesting ended on 9 October.

At *Château Haut-Batailley*, harvesting began on 23 September. The Merlots were picked in five days through to 28 September. Harvesting of the Cabernets took ten days, from 29 September to 9 October.

All grapes were picked exclusively by hand. A first sorting took place in the vineyard before transporting the harvest in 200 kg containers. The grapes were then sorted a second and third time, before and after de-stemming.

At *Château Ormes de Pez*, the grapes were harvested traditionally by a team of about forty people. Harvesting of Merlot began on 24 September and continued until 4 October. The Cabernet harvest then began through to 11 October, which was also the day harvesting officially ended. The Cabernet Franc and Petit Verdot grapes were picked on 2 and 4 October respectively.

# THE 2019 VINTAGE AND ITS CHARACTERISTICS

Small berries, particularly the Merlots, due mainly to water deficit early in the summer.

A very interesting polyphenol concentration (tannins and anthocyanins).

Slightly higher than average pH values.

No aromas of plants or grass due to the hot and sunny summer days, which allowed early pyrazine degradation.

A beautiful complementarity between fruity Merlots, rich in sugar and thus in alcohol, and dense, well-structured, very fresh Cabernets.

Perfectly healthy grapes, in reasonable quantities, already spelling the beginnings of a very fine vintage: clean, fresh and gourmet aromas, a deep and intense colour, and a remarkable and velvety tannic strength.



## CHÂTEAU ORMES DE PEZ 2019

Cabernet Sauvignon	Merlot	Cabernet Franc	Petit Verdot	Alcohol	Acidity	pH	ITP
40%	50%	7%	3%	14% vol.	3.6 g/l of H <sub>2</sub> SO <sub>4</sub>	3.71	80

Ageing: 16 months in French oak barrels (45% new wood)

## CHÂTEAU HAUT-BATAILLEY 2019

Cabernet Sauvignon	Merlot	Alcohol	Acidity	pH	ITP
76%	24%	14.1% vol.	3.35 g/l of H <sub>2</sub> SO <sub>4</sub>	3.75	83

Ageing: 14 months in French oak barrels (60% new wood)

## CHÂTEAU HAUT-BATAILLEY VERSO 2019

Cabernet Sauvignon	Merlot	Alcohol	Acidity	pH	ITP
65%	35%	14% vol.	3.25 g/l of H <sub>2</sub> SO <sub>4</sub>	3.79	70

Ageing: One-year-old barrels for 8 months





## CHÂTEAU LYNCH-BAGES 2019

Cabernet Sauvignon	Merlot	Cabernet Franc	Petit Verdot	Alcohol	Acidity	pH	ITP
70%	24%	3%	3%	14.1% vol.	3.6 g/l of H <sub>2</sub> SO <sub>4</sub>	3.77	91

Ageing: 18 months in French oak barrels (75% new wood)

## ECHO DE LYNCH-BAGES 2019

Cabernet Sauvignon	Merlot	Cabernet Franc	Alcohol	Acidity	pH	ITP
46%	53%	1%	14% vol.	3.5 g/l of H <sub>2</sub> SO <sub>4</sub>	3.80	78

Ageing: One-year-old barrels for 12 months

## BLANC DE LYNCH-BAGES 2019

Sauvignon blanc	Sémillon	Muscadelle	Alcohol	Acidity	pH
72%	22%	6%	13.5% vol.	3.75 g/l of H <sub>2</sub> SO <sub>4</sub>	3.46

Ageing: 6 months in barrels on lees (50% new wood)

