



CHATEAU  
LYNCH BAGES

2017

Harvesting of the 2017 vintage began one week earlier than in 2016.

Picking began on 18 September with a dozen or so hectares of Merlot. The grapes harvested were both extremely healthy and of a high quality.

While only four days were needed to pick the Merlot, it took nine days to harvest the Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Harvesting ended on 5 October.

Despite great fluctuations in the weather throughout the vintage, the berries were of a remarkably high quality.

Alcoholic fermentation was straightforward. By paying meticulous attention to both vat conditions and post-fermentation maceration, we were able to perfect the balance of the wines and develop a fatness on the palate. Average vatting time was 21 days.

At the runoff (from 28 September to 25 October), the vats produced very satisfactory juice yields. The press wines bore few traces of the rusticity that sometimes characterises them, and harmoniously complement the blends which are gradually taking shape.

Then came the time for malolactic fermentation, one third of which took place in vats and two thirds in barrels. It was completed in the month of November and the first blends were carried out in December.

### Château Lynch-Bages 2017

**Blend:**

70% Cabernet Sauvignon  
24% Merlot  
4% Cabernet Franc  
2% Petit Verdot

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

**Analyses:**

Alcohol: 13.06% vol.  
Acidity: 3.45 g/l of H<sub>2</sub>SO<sub>4</sub>  
pH: 3.75  
ITP: 73

**Tasting note (March 2018)**

*The 2017 vintage with its deep garnet red colour and purplish-blue hues reflects the ripeness of the grape varieties in the blend. It offers a pleasant nose and a wonderful freshness, characteristic of the vintage. The attack is supple, rich, with a good volume. It expresses an aromatic palette of black and red fruit (blackcurrant, morello cherry, etc.) with spicy notes. Its perfectly smooth tannins strengthen its aromatic persistence.*

FAMILLE J-M CAZES

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## **Echo de Lynch-Bages 2017**

### **Blend:**

74% Cabernet Sauvignon  
24% Merlot  
2% Cabernet Franc

**Ageing:** One-year-old barrels for 12 months

### **Analyses:**

Alcohol: 12.92% vol.  
Acidity: 3.55 g/l of H<sub>2</sub>SO<sub>4</sub>  
pH: 3.69  
ITP: 63

### **Tasting note (March 2018)**

*Echo de Lynch-Bages 2017 has a brilliant robe with pretty purplish-blue garnet hues. On the nose, its fruit is gourmet and expressive. On tasting, there are notes of fresh red fruit (redcurrant and raspberry). It is a well-rounded, elegant wine with a hint of acidity in the finish.*





2017

## **Blanc de Lynch-Bages**

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).

Phenological development then proceeded normally, albeit about one week ahead of the previous vintage.

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.

Agronomic yields were moderate, due partly to the nightly frost damage between 27 and 29 April. 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, an indisputable characteristic of the 2017 vintage.

Since 2013, the technique chosen for handling the grapes as they arrive at the cellar has depended on the variety and berry quality: direct pressing without de-stemming; direct pressing with de-stemming; or pressing after cold maceration for twelve hours using dry ice. Pressing after cold skin maceration is particularly important because it contributes a certain fatness and complexity.

After fermenting mainly in barrels (2/3 in barrels vs. 1/3 in vats), ageing on lees began in October and ended six months later, on the eve of bottling.

FAMILLE J-M CAZES

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## **Blanc de Lynch-Bages 2017**

### **Blend:**

40% Sauvignon Blanc  
41% Sémillon  
19% Muscadelle

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

### **Analyses:**

Alcohol: 12.98% vol.  
Acidity: 4.1 g/l of H<sub>2</sub>SO<sub>4</sub>  
pH: 3.03

### **Tasting note (March 2018)**

*The 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.*

