



2013

Following an average vatting time of 20 days, running-off began on 22 October and finished on 5 November. The run-off wines displayed a lovely wealth of anthocyanins with firm tannins and marked acidity (50% above the normal level of malic acid).

Malolactic fermentations took place slowly but surely, 1/3 in barrels and 2/3 in vats. Despite running late, we finished by the end of the year, enabling us to carry out the pre-blending in December without incurring any delay in putting it into barrels. Maturing was carried out in barrels, 75% of which were new.

Richer and denser than the Merlot, the Cabernet predominated, making up over 70% in the blend of the first wine. The characteristics of the vintage are as follows: bright colour, aromatic freshness, acidity well in evidence and fairly supple tannic structure. This is a fresh and elegant vintage.

#### **Château Lynch-Bages**

64% of the harvest

##### **Blending:**

72 % Cabernet Sauvignon  
20 % Merlot  
6 % Cabernet Franc  
2 % Petit Verdot

**Ageing:** 75 % new wood

**Analysis:** Alcohol: 13% by Vol.; Total acidity: 3.85 g/l; pH: 3.56; ITP: 71

##### **Tasting note (March 2014):**

*Château Lynch-Bages 2013 currently displays an intense red colour and a complex nose, combining aromas of black fruits, violet and pepper with subtle woody notes.*

*The attack is full, suave, and balanced by a certain nervousness. The wine offers a nice balance combining aromatic elegance with fine tannins. The mouth filling palate is awash with luscious fresh finish.*

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

25% of the harvest

##### **Blending:**

70 % Cabernet Sauvignon  
30 % Merlot

**Ageing:** One-wine barrels

**Analysis:** Alcohol : 13 % Vol. ;  
Total acidity: 3,95 g/l ; pH: 3,51 ; IPT: 68

##### **Tasting note (March 2014):**

*Echo de Lynch-Bages is following in the footsteps of its predecessor; it displays a striking colour and an expressive nose on aromas of black fruits and spices. The attack is lively and racy, and the still-fiery tannins are sure to mellow as ageing takes place in one-wine barrels.*