



2013

Blanc de Lynch-Bages

Located to the west of Pauillac, our white vineyard saw a late flowering, due to its cooler, more clayey terroir. At the end of July, we noted a reasonable grape load on the vines, with homogeneous clusters that were evenly distributed over the vinestocks, especially the Muscadelle and Semillon.

Maturity checks at the end of August revealed good sanitary conditions with a moderate increase in alcoholic strength. The stable pH levels and persistently high acidity attested to a late vintage. The rains in early September forced us to pick the leaves on the second side and to carry out a sanitary removal of the immature clusters.

This finally allowed us to put back the picking by around ten days.

Two weeks later than usual, we began harvesting on Thursday, 19 September with two successive sortings of Muscadelle. These displayed very satisfactory alcohol/acidity balances and a moderate yield.

After a break of three days, we began again in bright sunshine on Tuesday, 24 September, with a selection of advanced Sauvignon, followed by the Semillon, which proved homogeneous and of great quality. The week was very sunny and the high afternoon temperatures meant we had to restrict picking to the mornings only, in order to ensure they retained all their freshness.

Harvesting ended on 26 September with the last of the Sauvignon boasting between 12.5 and 13% alcohol by volume, and a steady acidity, but only a modest yield (30 hl/ha).

We carried out three types of technical procedure on arrival at the cellar, depending on the varieties and the quality of the grapes: direct pressing without de-stemming, direct pressing with de-stemming, and lastly, a cold pre-fermentation maceration before pressing using dry ice.

After settling, the bulk of the white harvest was divided into new and one-wine barrels, whilst one third went into stainless steel vats. Gentle fermentations at low temperatures revealed fresh, striking aromas.

From November onwards, ageing was optimised by the twice-weekly "stirring" of the lees thanks to our system of individual barrel rotation. The wines thus spend the winter stabilising and being refined.

After 6 months of maturing in wood, the wine was pumped over in vats for fining and put into barrels in the spring.

Blending:

54 % Sauvignon
28 % Sémillon
18 % Muscadelle

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

Analysis: Alcohol: 12.9 % by Vol.,
Total acidity: 5.6 g/l; pH: 3.04

Tasting note (March 2014):

The striking nose reveals aromas of citrus and white fruits, enhanced with very fresh floral notes. The attack is solid with an ample, powerful and nicely plump mid-palate. A long finish and lovely tightness complete the sensation of smoothness and precision.