



# 2014

## Blanc de Lynch-Bages

Flowering got under way rapidly and evenly on the white plots, located in Saint Saveur, just as it had done in the Château's red vineyard. Similarly, the slight precocity seen since the beginning of spring gradually dissipated as the season wore on. The key event for these vines occurred on 25 July, when a hailstorm wrought irreversible damage on the berries.

After a tour of the vineyard, the crop on the vines was deemed to be correct, and just a little tidying-up was carried out on a vigorous plot of white Sauvignon. On the other hand, it was decided to carry out a first leaf thinning at the end of July followed by a second one at the end of August owing to a cool and relatively wet summer, which was conducive to cryptogamic diseases.

After two checks for ripeness, it was decided to harvest the whites. Picking then began on 15 September in brilliant sunshine with the Muscadelles in perfect health. On average, the harvest yielded 11.8% probable potential alcohol by volume and 5 g/L of total acidity. Picking was only carried out in the cool of the mornings, to avoid the afternoon heat, which could impair the quality of the grapes.

There followed a first selective picking of the Sauvignon and Semillon, which showed low yields but great quality and lovely balance.

We finished these harvests with white Sauvignons with lovely composition on 18 September and ended the 2014 harvests with a modest yield of 28.8 hL per hectare, most certainly one of the consequences of the hailstorm at the end of July.

As in 2013, there were three technical courses when the grapes arrived at the winery: direct pressing without de-stemming, direct pressing with de-stemming, or cold pre-fermentation maceration before pressing using dry ice. This decision depends on two main criteria, these being the grape variety and the quality of the berries.

However, the most commonly used route remains that of pressing after cold pellicular maceration, in order to endow it with some fatness to contain the presence of a certain acidity.

The fermentations, exclusively in barrels, were rapid and produced plenty of fresh, clean aromas, particularly in the case of the white Sauvignons. As for the Muscadelles and the Semillons, these developed a rare density and roundness on the palate.

Ageing started in November with twice-weekly stirring of the lees thanks to the system for individual barrel rotation.

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### Blend:

52% Sauvignon Blanc  
28% Semillon  
20% Muscadelle

**Ageing:** 50% new oak

**Analyses:** Alcohol: 12.99% by vol.; Acidity: 5.34 g/l; pH: 3.13

### Tasting note:

Extremely rich and fresh, this 2014 vintage develops a volume and vivacity on the palate reminiscent of a vintage that produces great white wines.