

2024,

AIN'T NO
MOUNTAIN
HIGH
ENOUGH

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Located on the outskirts of Pauillac, overlooking the Gironde estuary, and with a history dating back to 1632, the Lynch-Bages vineyard stretches over a beautiful gravelly hilltop. Formerly owned by the illustrious Lynch family, of Irish descent, the estate was given a new dimension in the 18th century.

Château Lynch-Bages displays textbook Pauillac style with distinctive hedonistic character. With generous aromas in its youth, the wine develops additional layers of complexity with the ageing process.

Château Lynch-Bages, four centuries of progress

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| 1600 | The first writings that mention the lands of "Batges" date back to the 16 th century. Located at the entrance of Pauillac, these lands were home to generations of wine growers for centuries. |
| 1750 | In the 18 th and 19 th centuries, the Lynch family gave the estate a new dimension. Thomas Lynch, acquired the Domaine de Bages on 9 June 1750. His son, Michel Lynch, understood the importance of the terroirs, selected the best grape varieties, systematically drained the soils, and invented new tools to cultivate the vines. The estate remained in the Lynch family for seventy-five years. |
| 1875 | In 1875, Jean ("Lou Janou") Cazes and his wife Angélique left behind their mountains, their goats, and their pastures, and emigrated to Pauillac. |
| 1933 | Jean-Charles Cazes, who was born in Pauillac, didn't become a laborer as his father had been. Instead, he opened a bakery in Pauillac, and he proved to be a good winemaker and Lynch-Bages' unique style came into its own. André continued his father's mission at Lynch-Bages and restored the vineyard. He was one of the first to promote Bordeaux wines abroad. |
| 1973 | Jean-Michel Cazes, who worked as an engineer in Paris, joined his father, André, in 1973. The facilities no longer met the oenology criteria and had to be renovated. The work lasted some fifteen years. The Lynch-Bages style began to assert itself and the wines gained in finesse and regularity. |
| 2007 | In 2007, Jean-Charles Cazes takes over the family estates. He represents the fourth generation of the Cazes family. |



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AIN'T NO MOUNTAIN HIGH ENOUGH

"Ain't No Mountain High Enough": a testament to the winemakers' determination and resilience in the face of climatic challenges.

Winter began with exceptionally high rainfall, accompanied by mild temperatures that eliminated any risk of frost. This combination led to an early budburst, setting the tone for a vintage where adaptability and vigilance would prove essential.

A wet spring put the vines to the test, increasing disease pressure significantly. These conditions required constant attention from the vineyard teams, whose swift and precise interventions helped safeguard the potential of the vintage. Despite an early start to the growing cycle, the vines gradually regained their balance, progressing steadily under improving weather conditions.

A dry summer, without excessive heat, played a crucial role in preserving the grapes' freshness and aromatic purity. The vineyard thrived under generous sunshine, mitigating the effects of spring and promoting steady, even ripening. Late-season rainfall provided the final touch, ensuring optimal balance before harvest.

Harvesting began in mid-September under radiant skies. Once in the winery, the berries followed three distinct vinification processes depending on their variety and quality: direct pressing with or without destemming, or pressing after a 12-hour cold maceration under dry ice. Fermentation took place mainly in barrels (two-thirds, with the remainder in vats) before a six-month ageing on lees.

"Blanc de Lynch-Bages 2024 presents a pale yellow hue with green highlights and a distinctive aromatic brightness. It showcases the hallmark characteristics of Sauvignon Blanc, with floral notes of boxwood and citrus. Lively and precise, the palate is fresh and well-balanced, reflecting the finesse and elegance of this vintage."

Nicolas Labenne, technical director, March 2025.

Appellation

Bordeaux Blanc

Ageing

Six months in barrels on lees
(50% new oak)

Surface

7 hectares

Blend

77% Sauvignon Blanc
12% Muscadelle
11% Sémillon

Terroir (soil)

Garonne gravel

Harvest

Hand-picked and sorted
at the vineyard and table

Analyses

Acidity: 4,2 g/L of H₂SO₄
Alcohol: 12,5% vol.
pH: 3,12



Château Lynch-Bages, four centuries of progress

2008

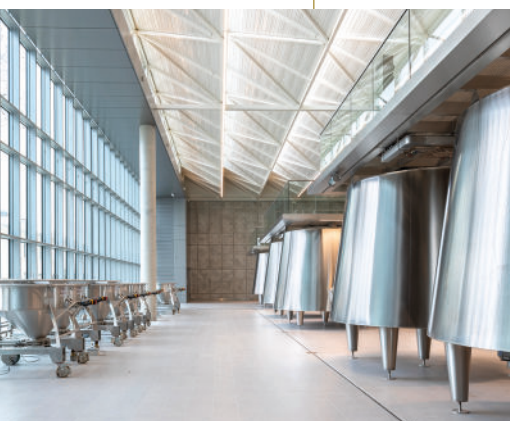
A decisive step is taken with the emergence of precision viticulture. The satellite mapping tools precisely analyze each parcel's potential and determine the characteristic features of each terroir. At the same time, the technical team begins to draw up specifications to design a new winery taking on board viticultural developments.

2017

The renovation project started with the help of the American architect Chien Chung Pei. The new winery aims to improve the precision of the wine-making process.

2020

Marking four centuries of history and the culmination of four years' hard work, the 2020 vintage, the first born in the renovated cellars, opened a new chapter in the life of the estate.



Blanc de Lynch-Bages, the small mistake that led to success!

Who would have thought it? The Lynch-Bages white might never have existed if a nurseryman hadn't mixed some white grape vinestocks in with the vineyard's red by mistake. This is how Blanc de Lynch-Bages came into being, a small, personal collection of the equivalent of one barrel a year...

Born in 1978 and released for the first time in 1990, Blanc de Lynch-Bages is made from a blend of the Bordeaux appellation's three traditional white grape varieties: Sauvignon Blanc, Sémillon and Muscadelle.