

Appellation Pauillac

CLASSIFICATION Grand Cru Classé

Vintage 2020

Owner CAZES family CHATEAU LYNCH BAGES CRAND CRU CLASSÉ PAUILLAC 2020 CRAND CRU CLASSÉ PAUILLAC EMILLE JM CAZES

Surface: 109 hectares

« Terroir » (soil): Garonne Gravel

Harvest: Hand-picked and sorted at the vineyard

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

Blend: 60% Cabernet Sauvignon, 31% Merlot, 4% Cabernet franc, 5% Petit Verdot

Analyses: Acidity: 4.0 g/l of H₂SO₄; pH: 3.73; TPI: 93; Alcohol: 13.41% vol.

Fiat Lux!

2020 marks the beginning of a "new era" as this is the first vintage for the new winery at Lynch-Bages.

Winter 2019-2020 was marked by mild temperatures and heavy rain. After a particularly dry summer, the 525 mm of rain that fell between October and December 2019 replenished the soil's water reserves. The mild winter conditions caused an early - by about 15 days - and generally homogeneous bud break: on 20 March for the Merlot and 26 March for the Cabernet Sauvignon.

The first flowers appeared on around 10 May (almost fifteen days earlier than normal), with mid-flowering between 23 and 26 May depending on the grape variety. After a particularly rainy spell in early May, hot and dry weather conditions allowed perfect flowering over the space of ten days, suggesting a beautiful harvest. The rain dried up from 19 June and a gradual increase in temperatures completely transformed the moisture profile of the vintage. The dry, sunny weather and temperature ranges ensured optimal grape maturation.

Harvesting began on 14 September with the fully mature Merlot plants and continued over five days. It finished with the four plots of Cabernet Franc. The pickers then harvested the Cabernet Sauvignon and Petit Verdot over the space of nine days. Picking ended on 29 September.

Malolactic fermentation took place in the new malolactic fermentation cellar, one third in vats and two thirds in barrels. At the end of November, we began our first blends.

Lynch-Bages 2020 is beautifully sun-ripened, with freshness and, good acidity. This is underpinned by very ripe but powerful tannins, matching the levels found in '18 and '19. (May 2021).

FAMILLE J-M CAZES