

Blanc de Lynch Bages 2010

CSPC#742334

750mlx6

12.5% alc./vol.

Grape Variety
Appellation
General Info

67% Sauvignon Blanc, 15% Semillon and 18% Muscadelle
Pauillac

Château Lynch-Bages was owned by the Lynch family for three quarters of a century. They descended from John Lynch, a young Irishman from Galway who was chased out of his country in 1691. In the 18th century, Count Jean-Baptiste Lynch, mayor of Bordeaux, inherited the estate and handed over management to his brother Michel Lynch, who was also mayor of Pauillac during the French Revolution. Jean-Charles Cazes, highly respected in the Médoc for his experience in viticulture and winemaking, bought the property in 1934. With his son André, he devoted all his energy to Lynch-Bages for more than 35 years. In 1974, his grand-son Jean-Michel Cazes set about restructuring and managing the estate and recently, in 2006, handed over the running of the property to his son Jean-Charles.

Vintage

Indeed, thanks to the cool nights and generally lower temperatures, 2010 had much higher levels of acidity. In a nutshell, the growing season was extremely dry but without extremes of temperature, so the grapes were small with thick skins, rich in colour and tannin and fresh of flavour. The relatively cool, sunny weather that prevailed during ripening was propitious to preserving fruit and acidity.

Vineyards

Stretching over some 100 hectares in the commune of Pauillac, the vineyards of Lynch-Bages lie entirely upon the soil of choice for great wines, formed along the estuary by the alluvia from the gravel of Médoc. The property sits among favourably designed hillcrests located south and southwest of the city. This particular topography allows for both a natural drainage of soils to the river and, with help of the water table in shallow areas, a fine feeding of water for the vines.

There is also a 6-hectare plot of white vines established by Jean-Michel in 1990. Lying further inland than the red vineyards, this plot comprises 53% Sauvignon Blanc (a recent increase), 32% Semillon and 15% Muscadelle (both reined in a little in recent years).

Harvest

The first bunches of Muscadelle were picked in bright, early-morning sunshine on Monday September 13th. This was rapidly followed by the Sauvignon Blanc, the majority grape variety in our white wine, and, finally, the Sémillon. The harvest of the white grapes was performed every morning until September 17th.

**Vinification/
Maturation**

We continued intra-plot selection for the third consecutive year: this resulted in 18 separate batches made from 3 waves of picking. The grapes were taken to our winery by refrigerated truck and separated into two batches: one de-stemmed and pressed immediately, while some of the Sauvignon Blanc was left overnight in the presses for cold maceration. 70% of the juice was barrel-fermented, using 80% new oak. Each barrel was individually temperature-controlled to preserve the fresh aromas throughout fermentation. Ageing continued on the lees with regular stirring to enhance the wine's body and volume on the palate. Aged in oak barrels (50% new).

Tasting Notes

Blanc de Lynch-Bages 2010 has the typical fruity aromas of perfectly ripe Sauvignon Blanc, mixed with spices and backed up by full-bodied, intense flavour, following through in a long, fresh aftertaste.

Cellaring

Drink 2011-2018

Scores/Awards

88-91 points - James Molesworth, Wine Spectator - Web Only 2011
87-89 points - Robert Parker, Wine Advocate #194 - May 2011
90-92 points - Neal Martin, Wine Journal - May 2011
92-93 points - James Suckling, JamesSuckling.com – (no review)
89 points - Jean Marc Quarin – (no review)



Reviews *“Bright and pure, with apple and pear notes offset by a lime edge on the finish that adds freshness and length. Score range: 88-91.”*
- JM, Wine Spectator

“Melon, grapefruit and lemon zest notes are present in this medium-bodied, dry, refreshing white.”
- RP, Wine Advocate

“A blend of 67% Sauvignon Blanc, 15% Semillon and 18% Muscadelle, this has a very fresh lively, well defined nose with citrus lemon, a touch of brioche and fresh tinned pineapple. The palate is very well balanced with fresh citrus fruits, patisserie, lemon curd and a touch of custard creme at the finish. Very good acidity. This is very fine indeed. Drink now-2016. Tasted March 2011.”
- NM, Wine Journal
