

Blanc de Lynch Bages 2011

CSPC#742334

750mlx6

12.5% alc./vol.

Grape Variety
Appellation

66% *Sauvignon Blanc*, 22% *Muscadelle*, 12% *Semillon*
Pauillac

<http://www.lynchbages.com/en/the-wines/blanc-de-lynch-bages>

General Info

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

2011 was a curious year with a remarkably warm and dry spring. Consequently, flowering took place early and in fine conditions. July was cool and saw some rain, while August was mixed, cooler than average overall but with some heat spikes and some storms. September was warm and dry enabling the grapes to ripen fully. The relatively cool ripening period made for beautiful acidity and bright aromatics in both Sauvignon Blanc and Sémillon.

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

Picking of the white varieties began early, on August 24th, with the young Sauvignon plants, which were reaching their optimum maturity. Harvested soon afterwards, the Muscadelle boasted astounding aromatic finesse whilst the Semillons had a lovely composition. The last Sauvignon delivered a certain complexity with great freshness and a more reasonable alcoholic content. Harvest ended on August 30th with the grapes owing their early ripening to a warm spring rather than a hot summer.

**Vinification/
Maturation**

After settling in vats, 2/3 of the juices were put directly into barrels to continue their vinification. Each of the barrels had its own temperature regulation system, ensuring the preservation of aromas during fermentations. Regular stirring of lees then promoted richness and density in the wines. 1/3 of the production was fermented in stainless steel vats to keep batches that would ensure better acidity at the blending stage.

Tasting Notes

Combining tropical fruit and floral notes Blanc de Lynch-Bages 2011 displays a beautiful balance between richness of fruit and minerality, paired with a crisp, balancing acidity.

Cellaring

Drink 2016-2030



Scores/Awards **88-91 points** - James Molesworth, Wine Spectator - Web Only 2012
87-89 points - Robert Parker, Wine Advocate #200 - April 2012 (score only)
90-92 points - Neal Martin, Wine Journal - May 2012
94-95 points - James Suckling, JamesSuckling.com - April 2012
88 points - Roger Voss, Wine Enthusiast - February 1, 2013
91-93 points - Jeff Leve, thewinecellarinsider.com - April 10, 2012
16.5 points - Simon Staples, Berry & Rudd Wine & Spirit Merchants - April 2012
86-89 points - Derek Smedley, MW - April 2012
16+ points - Farr Vintner - March 2012
89 points - Jean Marc Quarin (score only)
16 points - Vinum Wine Magazine (score only)

Reviews *"This has bright focus, with thyme, white asparagus and Meyer lemon notes that stay pure and sleek through the finish. Score range: 88-91."*
- JM, Wine Spectator

"The Blanc de Lynch Bages is a blend of 66% Sauvignon Blanc, 12% Semillon and 22% Muscadelle raised in 50% new oak. It has a well-defined bouquet with lime, green apple, chalk dust and a touch of white peach. The palate is well balanced on the entry with the oak nicely assimilated, leading to a poised finish that shows nice weight and persistency. Tasted April 2012."
- NM, Wine Journal

"Very lively white with wonderful pineapple, honey and lemons on the nose and palate. Great finish with such intensity. Mineral, white pepper, and tropical fruit. Complex aftertaste of spices, pie crust, and lemon meringue. Fab. 66% Sauvignon Blanc, 12% Semillon, and 22% Muscadelle. Production about 1,500 cases, or so."

"Catty and herbaceous, this wine is as crisp and fresh as can be. Bright and lively, it is close to resembling the New Zealand style."
- RV, Wine Enthusiast

"Blending 65% Sauvignon Blanc, 12% Semillon and 22% Muscadelle, the wine opens with grapefruit, honeydew melon and spice, finishing with a long, fresh, clean, bright, wave of lemon, citrus and lychee nut. 91-93 Pts"
- JL, thewinecellarinsider.com

"They have been fine tuning this little beauty for a number of years now and making perfect use of a cooler growing period, have come up with a brilliant 2011 that, for me, is the finest yet at Lynch Bages. Exotic but restrained, tropical fruit broods beneath the surface. Balanced out with bright, shiny, refreshing minerality."
- SS, Berry & Rudd Wine & Spirit Merchants

"The mix of tropical fruits on the nose is sweet with a lovely ripe start to the palate. There is mid freshness lime and apple, but it is the ripe pineapple that fills out the back palate and finish."
- Derek Smedley MW

"A small quantity of white wine is made at Lynch Bages from 66% Sauvignon Blanc, 12% Semillon and 22% Muscadelle. 70% of the production is fermented in barrels of which 80% are new. The wine will be bottled in the Summer of 2012 but sold en primeur now before delivery later in the year. Melon, grapefruit and pear drop flavours here. Fresh bright acidity compliments the exotic fruit flavours. Bursting with fruit and then a fresh zingy finish."
- Farr Vintners
