

LES HAUTS
DE
LYNCH-MOUSSAS

Héritiers Castéja



Les Hauts de Lynch-Moussas, second wine of Château Lynch-Moussas, classified as a Grand Cru Classé in 1855, was created in 2001 by Philippe Castéja succeeding to his father, Emile. The name comes from the name of the vineyards situated just above the estate. On the sorting table, essentially the grapes from the youngest vines are used to make the wine which is however elaborated with the same care and same high standards as for the « Premier Vin ».

VINEYARD

SOIL:

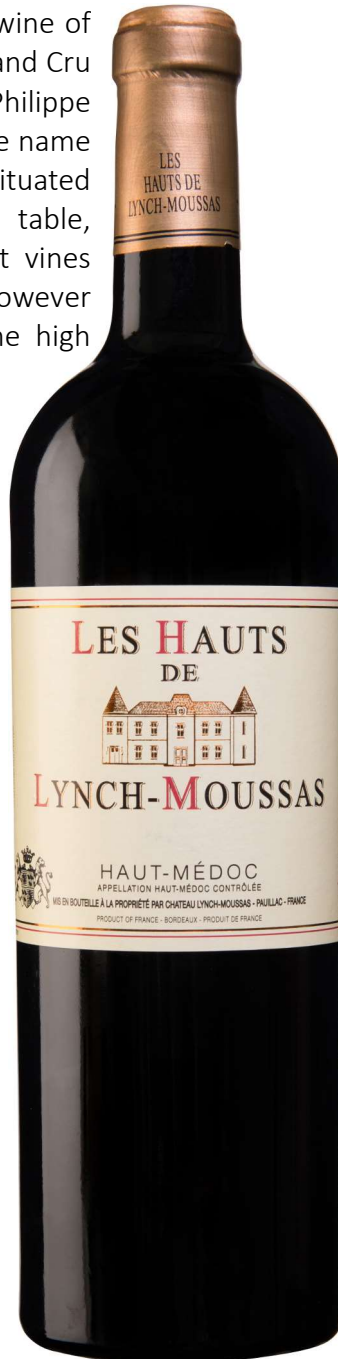
Deep gravel

GRAPE VARIETY:

75 % Cabernet Sauvignon
25 % Merlot

VINIFICATION

Fermentation and maceration during 3 to 4 weeks. Aged in oak barrels, with a percentage of new barrels, for 24 months.



2001

TASTING

A deep red color. Open and generous nose with a very nice fruity profile and a chocolate touch. In the mouth, this wine is fresh and well-balanced with light tannins. A beautiful length with blackcurrant, leather and cedar notes. Ideal serving temperature: 17/18°C.

BLEND 2001:

70 % Cabernet Sauvignon
30 % Merlot

FOOD PAIRING

This pleasant wine has now reached its full potential to be enjoyed on red meat, game, poultry and cheese.

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