

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:

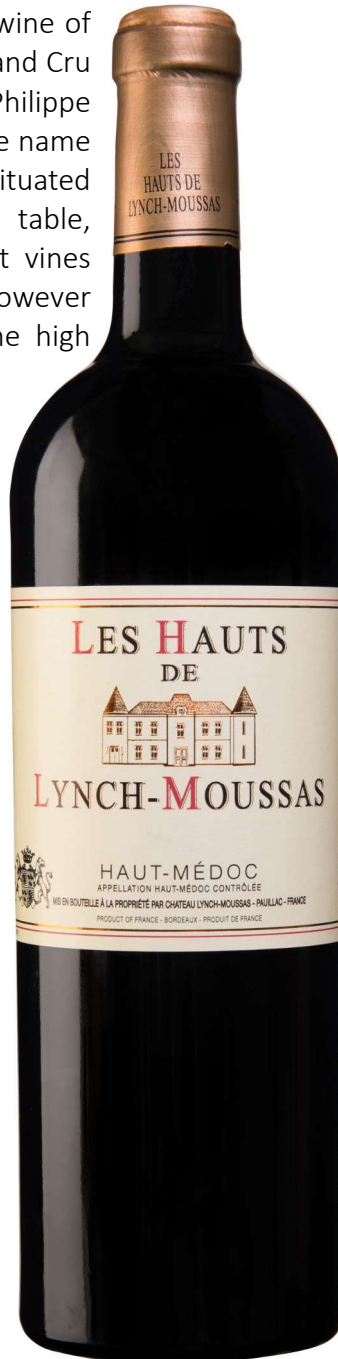
Deep gravel

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.



2003

TASTING

A beautiful dark ruby color. Deep and roasted nose with woody and fruity notes. Fresh attack, ample in the mouth with a nice length. A well-balanced wine, with elegant tannins and notes of blackcurrant and blackberry. Ideal serving temperature: 16°C.

BLEND 2003:

75 % Cabernet Sauvignon
25 % Merlot

FOOD PAIRING

To be enjoyed on red meat, game, poultry and cheese.

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