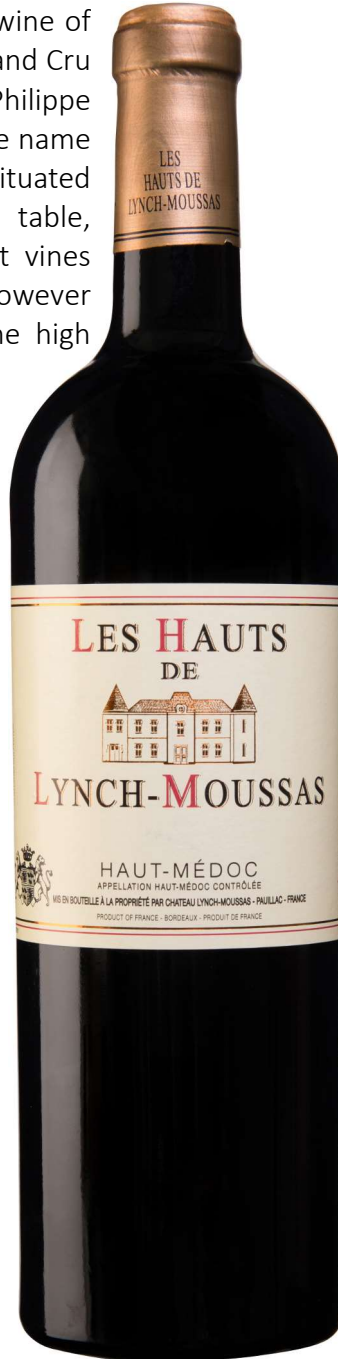


LES HAUTS  
DE  
LYNCH-MOUSSAS

*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 ».



2004

## 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.

## TASTING

A deep ruby color. Nose with aromas of dried fruits and leather. In the mouth, this wine is fresh, with fruity and chocolate notes. Nice finish. Ideal serving temperature: 17°C.

### BLEND 2004:

70 % Cabernet Sauvignon  
30 % Merlot

## FOOD PAIRING

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

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