

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:

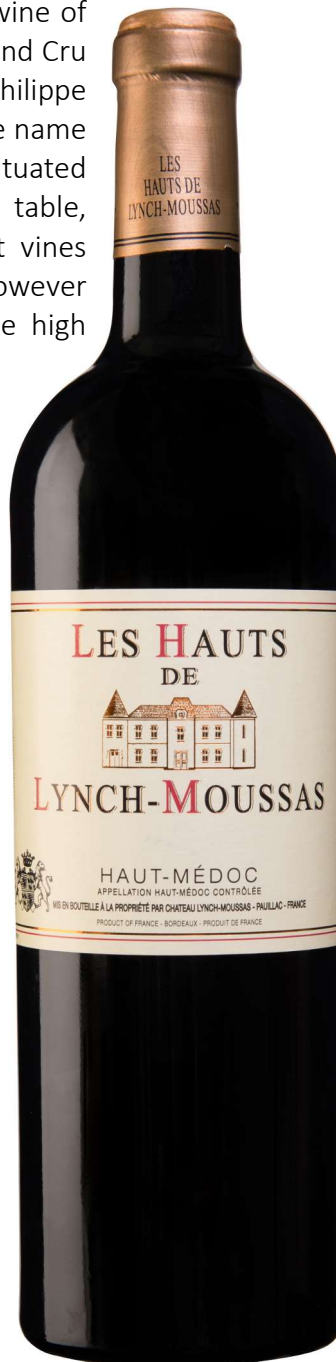
Deep gravel

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.



2005

TASTING

A deep ruby color with garnet hues. Nose with fruity aromas (blackberry and blackcurrant) and notes of tobacco, cedar and chocolate. In the mouth, Les Hauts de Lynch-Moussas 2005 has a voluptuous texture, with notes of blackberry, cherry, smoked, cedar, tobacco and cinnamon.

BLEND 2005:

75 % Cabernet Sauvignon
25 % Merlot

FOOD PAIRING

Idéal sur les viandes rouges et les fromages de caractère.

PRESS REVIEW

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