

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:

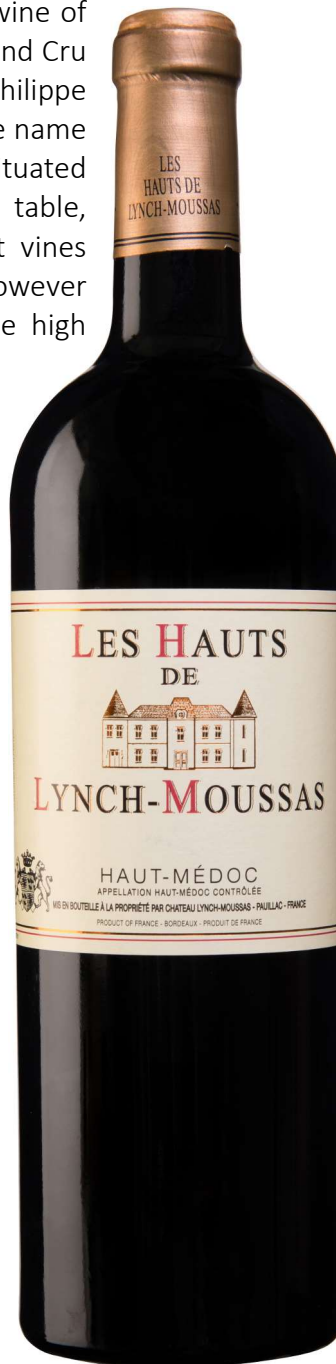
Deep gravel

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.



2006

TASTING

A dark purple color. Fruity nose with intense notes of coffee and roasted. The mouth has a round and supple attack, which evolves on a frank body with ripe tannins. The fruity notes highlight the silky finish. A modern wine. Ideal serving temperature: 17°C. Drink 2010-2020.

BLEND 2006:

62 % Cabernet Sauvignon
38 % Merlot

FOOD PAIRING

Idéal sur les viandes rouges et les fromages de caractère.

PRESS REVIEW

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