

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:

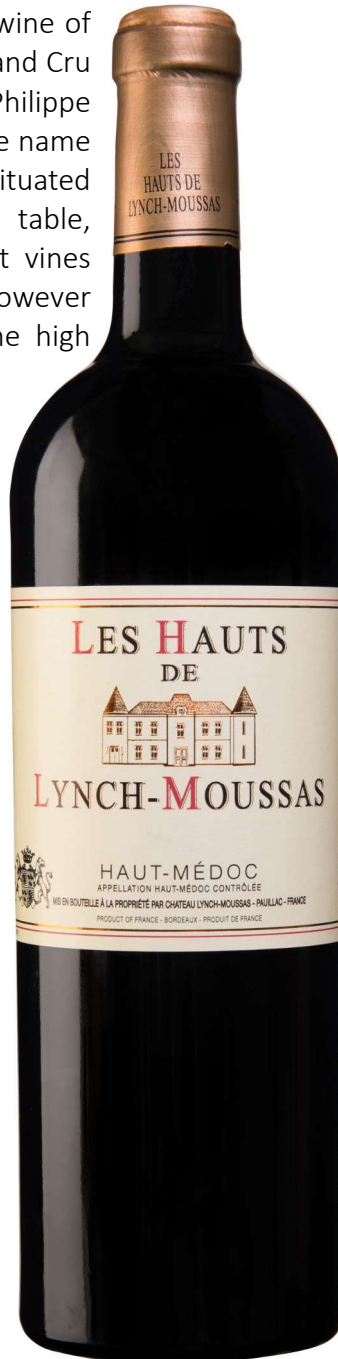
Deep gravel

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.



2008

TASTING

Bright, nice deep-red color. The nose is complex and fresh, with aromas of red fruits and empyreumatic notes. In the mouth, the wine is immediately expansive and shows a lot of freshness and similarities with the Grand Vin, Château Lynch Moussas. Nice balance favoured by ripe tannins of very good quality with fruity notes. The finish, both structured and savory, offers a rather well-structured wine.

BLEND 2008:

64 % Cabernet Sauvignon
36 % Merlot

FOOD PAIRING

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

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