

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:

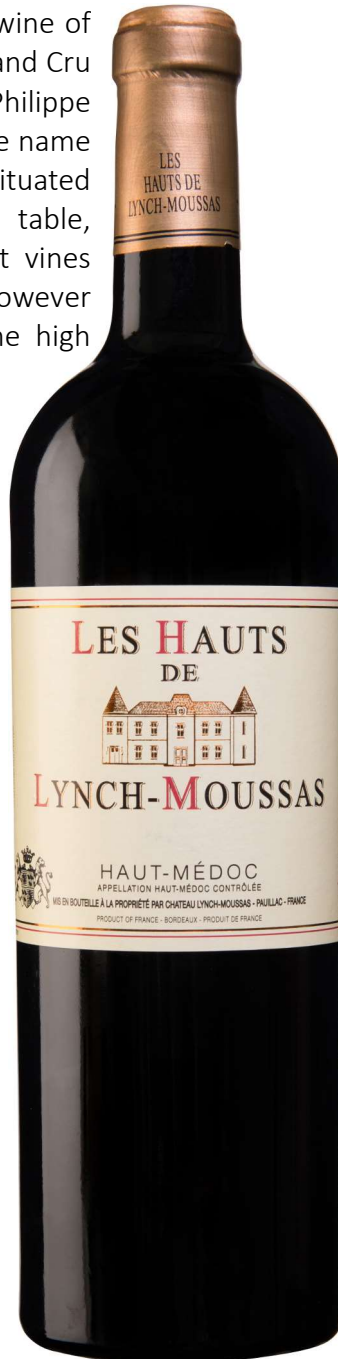
Deep gravel

### 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.



2009

## TASTING

The second wine of Château Lynch-Moussas offers a wide range of aromas, very expressive, with raspberry, cherry and coffee aromas. Nice freshness in the mouth with well-integrated tannins and a perfect balance. There's really a lot to savour here.

### BLEND 2009:

58 % Cabernet Sauvignon  
42 % Merlot

## FOOD PAIRING

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

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