

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:

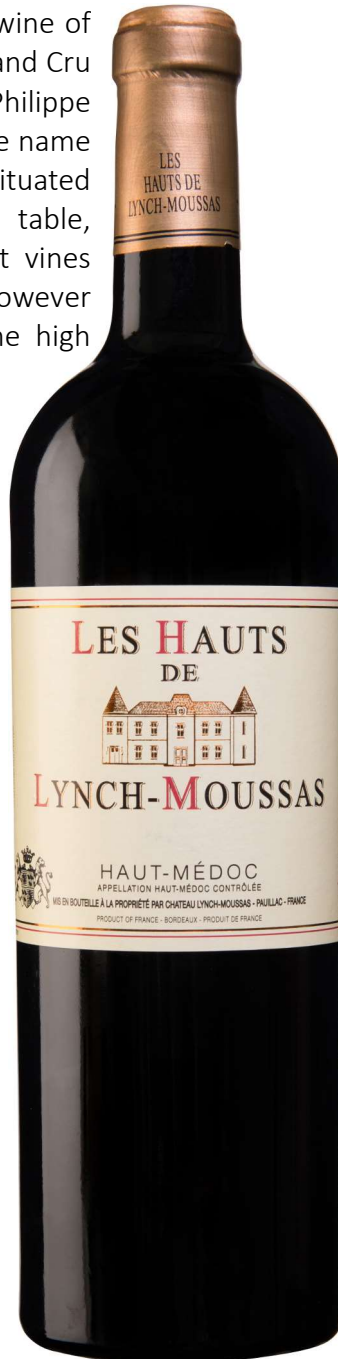
Deep gravel

### 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.



2011

## TASTING

Ruby color. A very good fruity nose with blackberry, blackcurrant, earth, cedar and oak scents. A well-balanced wine, with red and black fruit style, savory tannins on the palate and a long finish.

### BLEND 2011:

56 % Cabernet Sauvignon  
44 % Merlot

## FOOD PAIRING

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

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