

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:

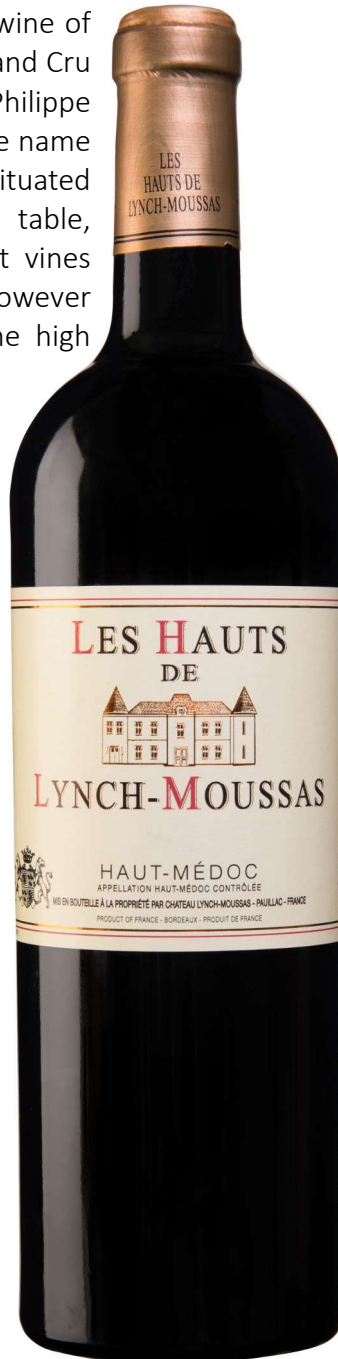
Deep gravel

#### 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.



2012

### TASTING

Ruby color. Powerful, fresh and balanced nose with slightly toasted and spicy notes. In the mouth, ripe black fruits, vanilla and delicate tannins. Nice finish with spicy notes.

#### BLEND 2012:

64 % Cabernet Sauvignon  
36 % Merlot

### FOOD PAIRING

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

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