

The Château was founded in the 18th century by a member of the Lynch Family. We can trace the origin of the "Moussas" name back to the 16th century. In 1919 the property was purchased by the Castéja family, at that time also owner of Duhart-Milon and later was inherited by Emile Castéja. Philippe Castéja, Emile Castéja's son, has been in charge of the property and its vineyards since. Château Lynch-Moussas is a typical Pauillac exhibiting a dark colour, a fruitful bouquet, a lot of softness with ripe tannins.

VINEYARD

SOIL:

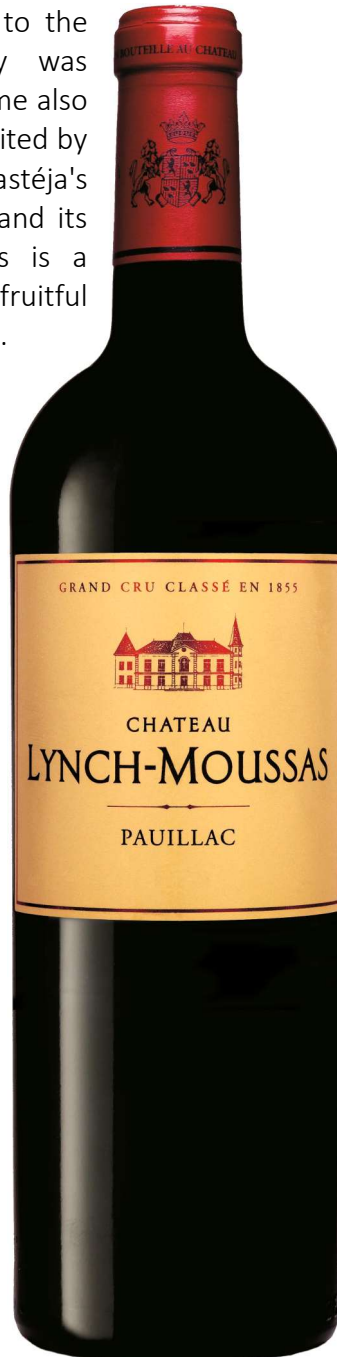
Deep gravel

GRAPE VARIETY:

75 % Cabernet Sauvignon
25 % Merlot

VINIFICATION

15 to 20 days of fermentation in thermo regulated stainless steel tanks. Aged in French oak barrels (about 50 % of new barrels) for 18 months.



2008

TASTING

The color looks very attractive with deep ruby overtones, very limpid. On the nose, this wine is delicate with beautiful fruit (fresh red fruits). Clear start in the mouth. Fine and very round body, of great richness, offering a silky final.

BLEND 2008:

77 % Cabernet Sauvignon
23 % Merlot

FOOD PAIRING

Risotto with ceps, leg of lamb, beef fillet, doe stew, mutton chops.

PRESS REVIEW

DECANTER 92
WA PARKER 90
J. ROBINSON 95
R. GABRIEL 92
LE POINT 92



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