

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:

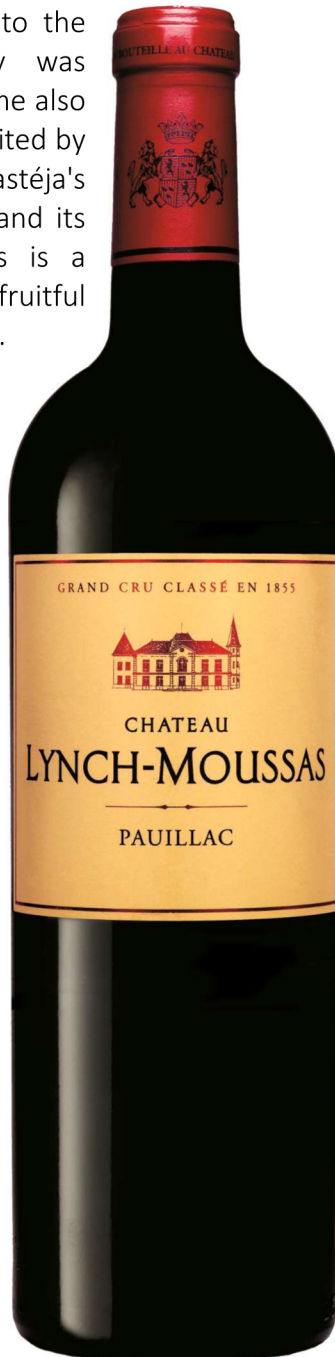
Deep gravel

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.



1999

TASTING

Beautiful and light ruby robe. The aromatic bouquet is complex. Intense notes of dark berries like cherry and blackcurrant intermix with lighter leather aromas on the nose. Perfumes are pleasant and lovely. In the mouth, this wine is medium-bodied with a beautiful balance. Tannins are smooth and perfectly integrated and give the wine a velvety texture. Pretty length. A delicate wine providing a lot of pleasure.

BLEND 1999:

68 % Cabernet Sauvignon
32 % Merlot

FOOD PAIRING

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



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