

CHÂTEAU LYNCH-MOUSSAS

PAUILLAC



The origins of Château Lynch-Moussas date back to the 16th Century. This historic estate was purchased by the Comte Jean-Baptiste Lynch in the 18th Century. The property at that time was located on 3 plateaus outside of the town of Pauillac: the Bages, Madrac and Moussas. The property was divided in the early 19th Century, becoming Château Lynch-Bages and Château Lynch-Moussas. Both chateaux were ranked 5th Classified Growth, one of 18 chateaux in Pauillac ranked in the famous classification of 1855. The chateau was acquired by the Casteja family in 1919, long-time négociants and land owners in Pauillac.

Today, 62 hectares (140 acres) of vines are planted on deep soil with a limestone sub-soil, ideal terroir for Cabernet Sauvignon. The vineyards are planted 75% Cabernet Sauvignon and 25% Merlot, and are bordered by some famous neighbors including the notable châteaux of Latour, Pichon-Longueville Baron, Lynch-Bages, Batailley and Grand Puy-Lacoste. Château Lynch-Moussas has always been something of an “under the radar” wine, an over-achiever that offers excellent value in the rarified world of classified Bordeaux wine.

Region:	Bordeaux
Appellation :	Pauillac
Owner:	Casteja Family
Established:	1919
Farming Practices:	Sustainable
Vineyard:	62 hectares
Soil:	Gravel over a limestone subsoil
Grape Varieties:	73% Cabernet Sauvignon, 27% Merlot
Yield:	55 hl/ha
Avg. Production:	200,000 bottles

Vinification and Élevage: Manual harvest and traditional vinification. After harvest, the grapes are fermented in temperature-controlled neutral tanks followed by 18 months aging in barrique, 60% new oak and 40% 1 yr-old barrels.

Tasting Notes: Brilliant ruby red color. Aromas of black cherry, cassis, and a hint of leather. On the palate, the wine is round and full-bodied, with lasting notes of dark fruits and a hint of oak in the intense and long finish. The lush, expressive fruit of this wine makes it enjoyable to drink now, and it can be aged for 10-20 years in the cellar. Enjoy with classic meat dishes such as pork, beef, lamb, and roast chicken. Also pairs well with Asian dishes, hearty fish courses like tuna, mushrooms, and pasta.

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