



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Lynch-Bages 2016, 5ème Cru Classé

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| Price | £178.00 |
| Code | LYNC120 |

Owned by the Cazes family for nearly 100 years, this is one of the most popular Châteaux of Bordeaux. This is a classic Pauillac that will repay long term ageing handsomely.

Tasting Notes:

Monumental in stature, with layer after layer of complex black fruits, stewed, mulled and crunchy – showing firmness and yielding tannins balancing perfectly with notes of coconut, oak and spice. This is a great Lynch, balancing both power, weight and structure with a paradoxical lightness and freshness.





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| Specification | |
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| Vinification | The first and second wines from Lynch-Bages are drawn off into split stave-wood oak barrels with optimum aromatic capacity, made by reputed barrel-makers, before being aged in their cellars. Before being enjoyed, they are required to rest for a period of time in order to soften out and fully integrate the aromas imparted from the oak. The winemaker's skilled craft involves regular racking and fining for harmonisation before the wines are bottled at the château and aged. |
| ABV | 13.5% |
| Size | 75cl |
| Drinking Window | Drink from 2028 through to 2046 |
| Country | France |
| Region | Bordeaux |
| Area | Pauillac |
| Type | Red Wine |
| Grape Mix | 75 % Cabernet Sauvignon, 19% Merlot, 4% Cabernet Franc, 2% Petit Verdot |
| Genres | Fine Wine |
| Vintage | 2016 |
| Body | Rich, bold and robust |
| Producer | Château Lynch Bages |
| Producer Overview | Château Lynch Bages gets its name from the Lynch family - who like many Irish families fled to Bordeaux from Galway in the 16th century after the protestant William of Orange won the battle of the Boyne - and who acquired the property in 1749, remaining at its helm for 75 years. |
| Closure Type | Cork |
| Food Matches | Pair with spiced lamb shanks, or a Lancashire hotpot with black pudding and a red wine coulis |