



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Lynch-Bages 2017, 5ème Cru Classé

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<b>Price</b>	£145.00
<b>Code</b>	LYNC130

Owned by the Cazes family for nearly 100 years, this is one of the most popular Châteaux of Bordeaux. Classic Pauillac, Lynch always repays long term ageing handsomely.

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### Tasting Notes:

Lynch Bages has lead the way this year with an excellent release price – 22% less than last year! Why can't others be equally aggressive? The wine itself is excellent. As such, we expect very high demand for this wine. Opaque in colour, the bouquet is brooding away with notes of cassis and cedar. The palate is powerful, dense and structured. Cassis fruits are infused with hints of pencil lead, cigar box and cedar, the tannins are polished and the finish lingers on.

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Specification	
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%
Size	75cl
Drinking Window	Drink from 2027 through to 2040
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	70 % Cabernet Sauvignon, 24% Merlot, 4% Cabernet Franc, 2% Petit Verdot
Genres	Fine Wine
Vintage	2017
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