



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Château Lynch-Bages 2024, 5ème Cru Classé Pauillac 6 x 75cl

Price	£360.00
Code	LYNC180

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.

Tasting Notes:

Château Lynch-Bages was affected by mildew this vintage, prompting Jean-Charles to enforce a rigorous selection policy, resulting in a yield of just 29 hl/ha, the lowest since 1991. Known for producing one of Pauillac's most powerful and muscular wines, Château Lynch-Bages in 2024 still carries the hallmark Pauillac character, yet it also expresses an elegance, refined structure, and poise. The nose is intense with food expression of fruit, with blackcurrant, cassis, raspberry and pomegranate, exuding spice notes and integrated sweet oak. The tannins are powerful and brooding, but not overly dominant, and the seamless acidity and freshness lifts the wine and gives it real energy and intensity. Will be aged in 75% new oak





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Specification	
Vinification	Yields of 29 hl/ha. The first wine from Lynch-Bages is drawn off into split stave-wood oak barrels with optimum aromatic capacity, made by reputed barrel-makers, before being aged in the cellars for 18 months in 75% new oak. The winemaker's skilled craft involves regular racking and fining for harmonisation before the wines are bottled at the château and aged.
Size	6 x 75cl
Drinking Window	Drink from 2032 through to 2040
Country	France
Region	Bordeaux
Area	Pauillac
Type	Red Wine
Grape Mix	70% Cabernet Sauvignon, 24% Merlot, 3% Cabernet Franc and 3% Petit Verdot
Genres	En Primeur, Fine Wine
Vintage	2024
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