



## CHATEAU LYNCH BAGES 2005

£235.00

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Founded in 1749, Château Lynch-Bages is situated just outside of the town of Pauillac, with its vineyards planted in deep gravel soils on a plateau overlooking the Gironde estuary. The Château has held Cinquième Grand Cru status since the official 1855 classification and, since 1938, has been owned and managed by the Cazes family.

The 2005 growing season in Bordeaux was exemplary, with Pauillac producing some of the best wines of the vintage. Long, hot and dry summer

days were matched with cool nights and perfectly timed downpours prevented drought or heat damage in the vines. This allowed growers to wait for grapes to achieve full phenolic ripeness before picking, resulting in wines with supple, elegant tannins and rich red fruit in abundance.

Comprised of 72% Cabernet Sauvignon, 15% Merlot, 12% Cabernet Franc and 1% Petit Verdot, the 2005 Lynch-Bages was aged for 15 months in 80% new French oak. The resulting wine offers a rich bouquet of smoked cedar, cassis and graphite, and a palate full of rich dark berries, spice and chocolate. With ripe, supple tannins and a long juicy finish, this is a wine of great elegance and grace.

"The 2005 Lynch-Bages is composed of 72% Cabernet Sauvignon, 15% Merlot, 12% Cabernet Franc, and 1% Petit Verdot. Deep garnet-brick in

color, it strides out of the glass with classic notes of warm cassis, baked black plums, and cedar chest, leading to suggestions of tapenade, dried Provence herbs, smoked meats, and the faintest waft of cigar box. Medium to full-bodied, the palate is youthful and taut, with a solid backbone of grainy tannins and lively line preserving the fruit beautifully, delivering a wine of great purity. The finish is long and fruity. Delicious now in this youthful flush, it has the backbone to cellar a further 20 years+." 94/100 Lisa Perrotti-Brown, 2022

