

CHÂTEAU LYNCH-MOUSSAS Grand Cru Classé – Pauillac 2013 Vintage

A rather cool and rainy spring came extending a decidedly already cold and wet winter. Levels of rainfalls were totally exceptional and continued until the month of July which, at last, offered much better conditions until September.

This cool start to the season affected the vines, particularly during the blossoming period. That is why crop yields are low this year: 50% for the Merlot and between 40 and 60% for the Cabernet were lost. In the same way, the bad climate conditions unfortunately favoured diseases development in the vineyards.

Happily, July was a warm and dry month. Just a few storms broke out between long sunny periods during the summer until September.

Picking started for Merlots on September, the 30th up to October, the 2nd. The Cabernet Sauvignon was harvested between the 4th and the 10th October.

A long work and constant attention in the vineyards were required during July and August to avoid grey rots and other diseases.

The vinification which followed the harvest was conducted in the most delicate and professional way and received the savoir-faire and precious advices of our oenologist consultant Denis Dubourdieu: fast picking, severe sorting out, very fresh and smooth alcoholic fermentation and the coldest ever done malolactic fermentation.

All this has enabled us to obtain a well-built wine with a beautiful colour, showing a lot of fruit and offering an excellent length. Yields were unfortunately very low but we obtain a fruity wine which performs very well with a good complexity in a clear Médoc-style.

BLENDING / YIELD:

MERLOT	CABERNET SAUVIGNON	Yield / ha
4 %	96 %	33 hl