



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Château Lynch-Bages 2023, 5ème Cru Classé Pauillac 6 x 75cl

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<b>Price</b>	£420.00
<b>Code</b>	LYNC170

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:

This Château always produces one of Pauillac's most powerful and muscular wines and 2023 is no different. The nose is a super compote of black cassis, cedar oak and tobacco, brooding and intense. Full bodied, tightly knit and sturdy in structure, on the palate there is a massive concentration of black fruits with tightly woven, finely tuned tannins and a lovely smattering of graphite. A top wine this vintage as well as a very encouraging price reduction!

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Specification	
<b>Vinification</b>	Yields of 47 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. Alc. 13.7%
<b>Size</b>	6 x 75cl
<b>Drinking Window</b>	Drink from 2033 through to 2045
<b>Country</b>	France
<b>Region</b>	Bordeaux
<b>Area</b>	Pauillac
<b>Type</b>	Red Wine
<b>Grape Mix</b>	71% Cabernet Sauvignon, 24% Merlot, 3% Cabernet Franc, 2% Petit Verdot,
<b>Genres</b>	En Primeur, Fine Wine
<b>Vintage</b>	2023
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Château Lynch Bages
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Pair with spiced lamb shanks, or a Lancashire hotpot with black pudding and a red wine coulis