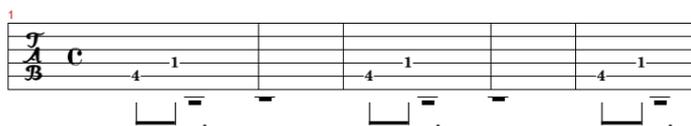


2016

VINTAGE CONDITIONS

If 6 was 9...



The first flowers appeared late May in a context that fuelled fears of coulure. They were indeed observed on 30 May in the areas of the estate where the Merlot was early, about one week later than a “classic” year (Figure 2). From 2 to 12 June, a relatively hot and dry period settled in, creating a perfect weather window for uniform flowering, resulting in a good fruit set.

Figure 2

Dates of harvesting and crop development in the vineyard at Château Lynch-Bages

VINTAGE	Varieties	Budburst began (March)	A Mid-flowering (June)	Difference A to B	B Mid-veraison (August)	End of veraison	Difference B to C	C Start of harvest (LYNCH-BAGES)	Difference A to C	Start of veraison	End of harvest
LYNCH-BAGES 2009	M	29-Mar	5-Jun	63	5-Aug	17-Aug	48	23-Sep	111		29-Sep
	CF	3-Apr	6-Jun ← days →		9-Aug	← days →		5-Oct	days	16-Jul	
	CS	7-Apr	9-Jun	66	12-Aug	24-Aug	55	7-Oct	121		12-Oct
LYNCH-BAGES 2010	M	6-Apr	7-Jun	62	7-Aug	18-Aug	50	27-Sep	112		30-Sep
	CF	8-Apr	9-Jun ← days →		11-Aug	← days →		6-Oct	days	19-Jul	
	CS	15-Apr	11-Jun	65	14-Aug	25-Aug	55	9-Oct	120		14-Oct
LYNCH-BAGES 2011	M	28-Mar	12-May	62	25-Jul	7-Aug	48	13-Sep	110		14-Sep
	CF	2-Apr	14-May ← days →		28-Jul	← days →		20-Sep	days	30-Jun	
	CS	6-Apr	18-May	65	1-Aug	13-Aug	51	22-Sep	116		28-Sep
LYNCH-BAGES 2012	M	30-Mar	1-Jun	73	14-Aug	24-Aug	50	4-Oct	123		5-Oct
	CF	1-Apr	2-Jun ← days →		16-Aug	← days →		11-Oct	days	23-Jul	12-Oct
	CS	4-Apr	4-Jun	76	20-Aug	30-Aug	53	13-Oct	129		18-Oct
LYNCH-BAGES 2013	M	8-Apr	13-Jun	66	19-Aug	29-Aug	42	1-Oct	108		4-Oct
	CF	10-Apr	17-Jun ← days →		21-Aug	← days →		7-Oct	days	3-Aug	8-Oct
	CS	18-Apr	19-Jun	68	27-Aug	5-Sep	38	5-Oct	106		13-Oct
LYNCH-BAGES 2014	M	20-Mar	30-May	68	8-Aug	20-Aug	46	24-Sep	114		30-Sep
	CF	27-Mar	5-Jun ← days →		12-Aug	← days →		30-Sep	days	15-Jul	2-Oct
	CS	31-Mar	10-Jun	64	14-Aug	27-Aug	52	6-Oct	116		11-Oct
LYNCH-BAGES 2015	M	6-Apr	1-Jun	62	3-Aug	15-Aug	50	23-Sep	112		24-Sep
	CF	10-Apr	3-Jun ← days →		8-Aug	← days →		1-Oct	days	18-Jul	2-Oct
	CS	15-Apr	8-Jun	62	10-Aug	23-Aug	52	2-Oct	114		8-Oct
LYNCH-BAGES 2016	M	31-Mar	4-Jun	64	8-Aug	19-Aug	50	28-Sep	114		3-Oct
	CF	2-Apr	6-Jun ← days →		13-Aug	← days →		4-Oct	days	21-Jul	5-Oct
	CS	4-Apr	10-Jun	66	16-Aug	25-Aug	49	5-Oct	115		12-Oct
21-year average (1995-2016)	M	25-Mar	3-Jun	66	8-Aug		47	24-Sep	113		27-Sep
	CF	29-Mar	5-Jun ← days →		12-Aug	← days →		1-Oct	days	19-Jul	
	CS	2-Apr	8-Jun	67	15-Aug		49	3-Oct	116		9-Oct

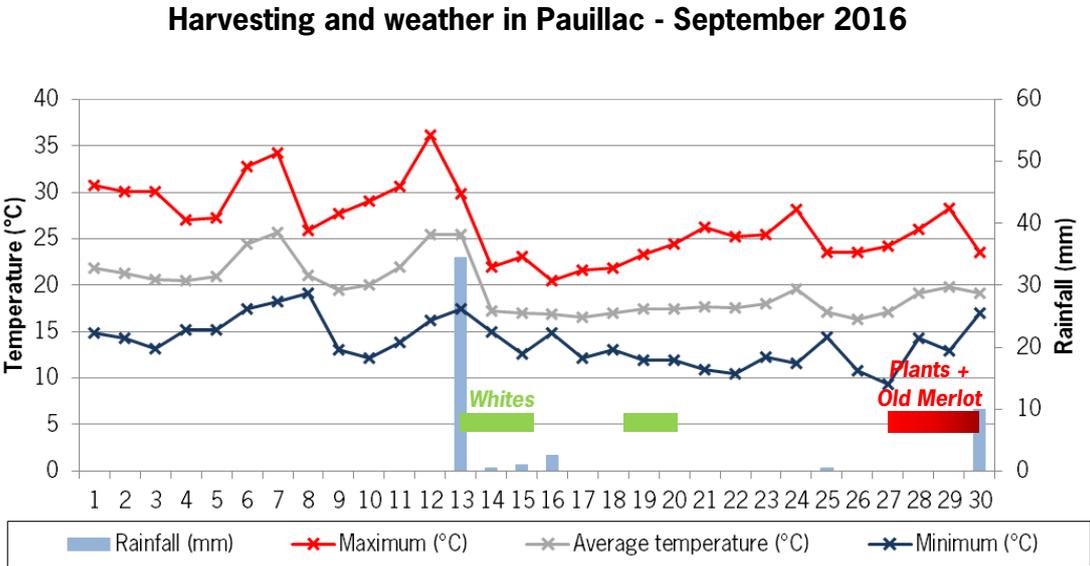
Following this wonderful flowering, the wet weather returned, and on 25 June, the date at which rainfall ended, we recorded a total of 610 mm for the first 6 months of the year (30-year average of 445 mm). Then the summer arrived for good. Episodes of rain were very rare (only 11 mm in total between 25 June and 13 September) and the summer temperatures took hold. There were a few temperature peaks (above 35 °C), but no heatwave.

These hot, dry conditions meant the phenological stages were spread over a longer period, and veraison in particular which came slightly late for some terroirs and varieties. It began on 21 July (compared with 16 July in 2015) and the sanitary state stabilised.

Water stress is gradually observed in the various terroirs in the course of the summer. At Lynch-Bages, the winter rain and the clay content in the sub-soil allowed the vine to continue an optimum development, providing the berries in particular with all they needed to be of a high quality. Only some plants located on filtering soil showed a few signs of stress (defoliation and yellowing), at the end of August. The rain that fell on 13 September revived berry ripening, which in places had been slow. Thanks to these favourable weather conditions, the grapes ripened smoothly and were of a very high quality. The berries phenolic properties were exceptional. There was little or no risk of botrytisation.

So despite 2016 being marked by two successive phases – wet from January to June, then dry from July to the end of the season – the berries were of a remarkable quality. The vineyard’s sanitary state and favourable autumn weather meant we were serene in the run-up to harvesting.

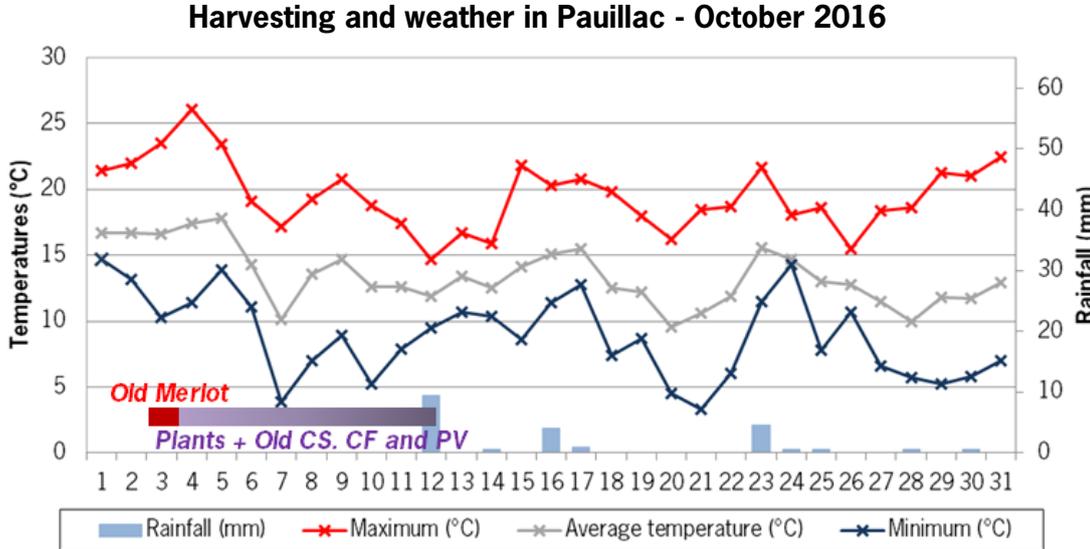
Figure 3



Harvesting of the white grapes began on 13 September with a first sorting of Muscadelle, in ideal conditions despite a fierce storm with rain that hit that same night. It ended on 20 September with the second sorting of Sémillon.

As for the reds, picking began on 28 September with a dozen or so hectares of Merlot.

Figure 4





2016

Harvesting took place in favourable conditions and the grapes picked were both extremely healthy and of a high quality. It took three days to pick the Merlot and eight to harvest the Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Harvest ended late in the day on 12 October.

The 2016 harvest began a week later than in 2015, meaning we achieved perfectly remarkable technological and phenolic maturities.

Running off took place after an average 20 days of vatting, from 18 October to 2 November, and the distinctive signs of a great vintage began to become apparent:

- Full maturity of all varieties, particularly noticeable in terms of seed and skin tannins
- No vegetal flavours (herbaceous notes, green pepper, etc.) thanks to summer heat peaks that limited pyrazines
- Small berries, mainly in the Cabernet, which increased the marc/juice ratio in the vat and made the wine richer, in terms of both structure and aroma
- A very marked acidity, thanks to cool nights in September and early October
- A perfect sanitary state

Like for previous vintages, one third of malolactic fermentation took place in vats and two thirds in barrels. Fermentation was quite quick, by the end of November it had ended for all the estate's batches and we were able to begin blending.

The characteristics of the 2016 vintage became apparent: an intense colour, very clear fruity aromas, a strong acidity and very powerful but velvety tannins.

If 6 was 9...?

In 2016, like in 2009, harvesting ended on 12 October. Which is the only thing they have in common, because this vintage is unlike any other. 2016 has never-before-seen levels of tannin...

Château Lynch-Bages 2016

Blend:

75% Cabernet Sauvignon
19% Merlot
4% Cabernet Franc
2% Petit Verdot

Ageing: 75% new oak

Analyses: Alcohol: 13.5% by vol.; Acidity: 4.1 g/l of H₂SO₄; pH: 3.66; ITP: 95.

Tasting note (March 2017):

Deep garnet red in colour, Château Lynch-Bages 2016 has the characteristics of a remarkably mature vintage. The nose is very expressive with notes of dark fruit (blackcurrant, morello cherry, etc.) mixed with fresh touches of mint. The attack is smooth, revealing an exceptional substance, supported by a wonderful freshness. The tannins are already remarkably well-blended.



Echo de Lynch-Bages 2016

Blend:

73% Cabernet Sauvignon
27% Merlot

Analyses: Alcohol: 13.2% by vol.; Acidity: 4.1 g/l of H₂SO₄; pH: 3.55; ITP: 82.

Ageing: One-wine barrels

Tasting note (March 2017):

Echo de Lynch-Bages 2016 is both supple and powerful. It releases fresh fruit aromas, elegantly underlined with the oaky and spicy notes acquired from ageing. On the palate, it is perfectly balanced and its tannins are already round and mouth coating.



CHATEAU
LYNCH BAGES
2016

Blanc de Lynch-Bages

The weather conditions for the 2016 vintage – wet during crop growth and summery during ripening – were favourable for the quality of the white grapes located in the cool soils of Saint-Sauveur.

As usual in July, leaf thinning was carried out on the rising-sun side of the vines, to create optimal ripening conditions for bunch development.

At the end of August, all parameters were just right for ensuring the future success of dry white wines, especially in the Médoc. Successive water stress phases, combined with high temperatures, concentrated the juice and eliminated the sometimes-herbaceous properties of the Sauvignon Blanc.

Three maturity controls were carried out on 31 August, 7 then 12 September, and the grape shears cut the first Muscadelle grapes in brilliant sunshine at the first light of dawn on Tuesday 13 September. The first day of harvest was marked by a fierce storm with rain that hit the same evening, bringing more than 30 mm of rainfall and fortunately doing no damage. Quite rapidly, we also began harvesting the Sauvignon Blanc, our main white grape varietal, and finished with the Sémillon. After a break, we resumed picking on Monday 19 September, and ended the next day. In total, it took five mornings of picking and about 50 pickers to complete the harvest.

Agronomic yields were fully satisfactory and a remarkable sanitary state meant the Muscadelle and Sémillon were picked at optimum maturity.

In 2016, as in previous years, the technique chosen for processing the grapes as they arrived at the cellar depended on the variety and berry quality: direct pressing without de-stemming, direct pressing with de-stemming, or pressing after cold maceration for 12 hours using dry ice. However, in the majority of cases pressing took place after cold skin maceration, because it gives the wine a certain fatness and complexity. One third was fermented in vats, like in previous years, and two thirds in barrels, followed by maturation on lees from November.

After a few months' ageing the wines were already delightful. Rich, dense and of a rarely achieved aromatic freshness.

Blanc de Lynch-Bages 2016

Blend:

52% Sauvignon Blanc
30% Sémillon
18% Muscadelle

Ageing: 50% new oak

Analyses: Alcohol: 13% by vol.; Acidity: 3.75 g/l of H₂SO₄; pH: 3.00

Tasting note (March 2017):

The Blanc de Lynch-Bages 2016, with its pale robe and green hues, is radiant in both the nose and mouth. It combines with finesse notes of citrus and exotic fruits with subtle spicy notes (vanilla, etc.). On the palate, the fresh attack increases in magnitude thanks to great Sémillon grapes. Its finish offers a remarkable aromatic persistence.



2016

At Château Ormes de Pez, crop development in the vineyard and ripening were similar to those at Château Lynch-Bages.

The 2016 vintage was characterised by a relatively early bud break, a wet spring, ideal flowering, a hot dry summer resulting in the progressive introduction of water supply constraints and an autumn conducive to ripening, bringing just a few millimetres of necessary rainfall.

Grapes were harvested by hand by a team of 50 in 200 kg containers.

It took 12 days to pick the estate's four varieties. The Merlot was picked in five and a half days between 27 September and 4 October, and the Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested in six and a half days between 4 and 11 October. We began picking five days later than in 2015, to leave the ripening process time to thin the skins.

Yields were satisfactory, like for the previous vintage.

Harvesting took place in an optimal context, thanks to favourable weather conditions. For the second year running, optical sorting was tested at Ormes de Pez. The cutting-edge equipment uses powerful image analysis, allowing us to eliminate all aspects of the harvest not meeting our quality criteria (petioles, unripe berries, etc.).

All vats were used for "traditional" vinification: rapid alcoholic fermentation and vatting over a 20-day period on average. The first pumping over revealed a bright, rich colour and both a powerful and velvety tannic structure. Running off confirmed the promising quality of the wines tasted during alcoholic fermentation – the 2016 vintage had everything it took to become a great vintage. Malolactic fermentation occurred in good conditions, with the last of it ending at the beginning of December. We could then begin blending before leaving the wines to age in barrels for fourteen to fifteen months (in 45% new barrels).

Château Ormes de Pez 2016

Blend:

42% Cabernet Sauvignon

52% Merlot

5% Cabernet Franc

1% Petit Verdot

Ageing: 45% new oak

Analyses: Alcohol: 13.5% by vol.; Acidity: 3.8 g/l of H₂SO₄; pH: 3.55; ITP: 78.

Tasting note (March 2017):

This 2016 vintage is characterised by a richness, finesse and elegance. Its fruity nose mixes very classic notes of morello cherry, blackberry, cassis and a touch of liquorice. Its mouth, both full-bodied and fresh, reveals silky tannins enveloping a very long final.