

# 2017

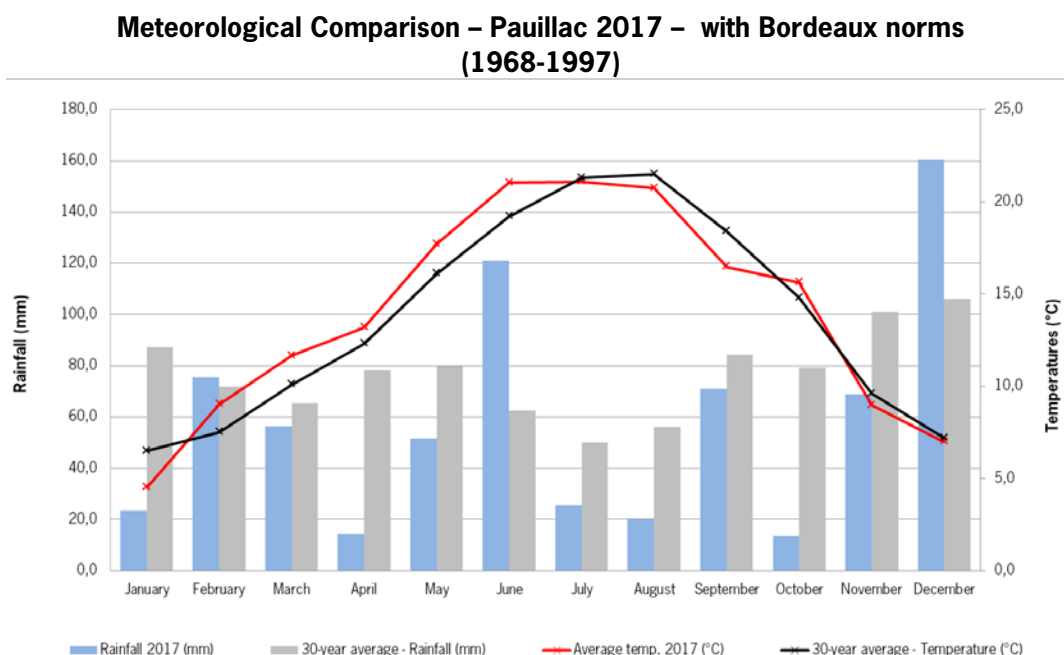
## VINTAGE CONDITIONS

### *The Magnificent Seven*

The 2017 vintage began with a very dry winter, with rainfall readings of just 187 mm between November and February (30-year average of 364 mm). A water deficit, of varying severity depending on the terroir, gradually made itself felt. Temperatures were also very mixed, with a very cool January and a rather mild February (Figure 1).

These winter conditions affected bud break, which began on around 20 March for the earliest Merlots. The beginning of spring was relatively mild, with normal rainfall, leading us to expect an early vintage. In fact, by mid-April we could see that the phenological stages were on average ten days ahead of 2016, similar to the vintage of 2014.

Figure 1



Vegetative growth at the beginning of the season was remarkable, with elongations of almost 10 cm in one week. The leaf canopy became more abundant, but then growth slowed as the temperatures gradually fell. The last two weeks of April were marked by two episodes of heavy morning frost (20 to 21 April and 27 to 29 April). The vineyard had not seen frost like it since 1991. The vines bordering the Gironde estuary were spared because it serves as a thermal regulator. No red grapes were affected at Château Lynch-Bages. And only two plots of Sauvignon Blanc, located on the eastern terroirs further away from the river, suffered partial damage.

The mild, rainy weather in May spurred the healthy vegetative development of the vines not damaged by frost, which sometimes made manual work in the vineyard, such as trellising for example, difficult. The first

flowers appeared ten days earlier than the average dates recorded over the past twenty years (on 17 May for the Merlot, and on 25 May for the Cabernet Sauvignon (Figure 2)), confirming that the vintage would be early. Flowering and fruit set occurred in very favourable conditions, effectively limiting coulure and millerandage.

Figure 2

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

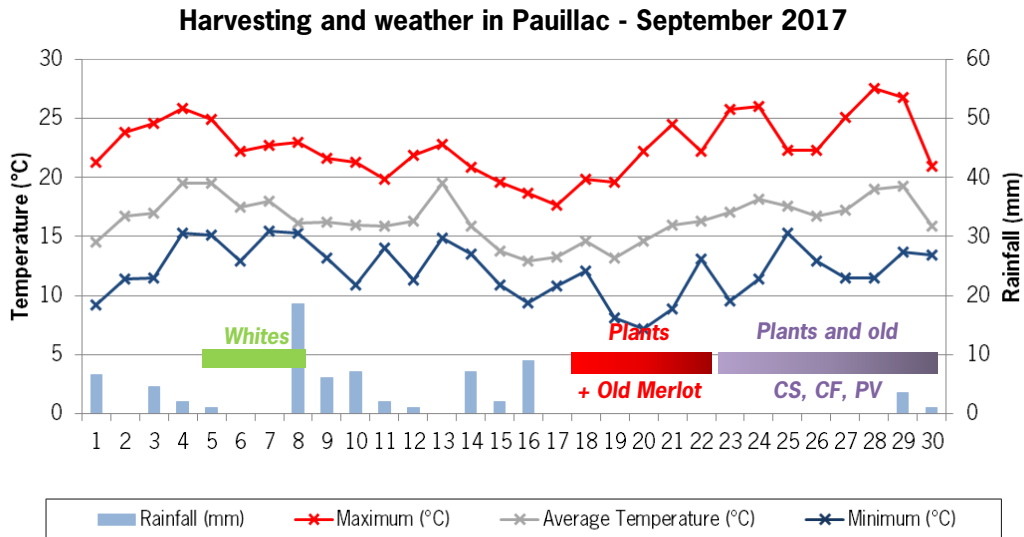
VINTAGE	Varieties	Budburst began (March)	A Mid-flowering (June)	Difference A to B	B Mid-veraison (August)	Fin véraison	Difference B to C	C Start of Harvest (LYNCH-BAGES)	Difference A to C	Start of Veraison	End of Harvest
LYNCHBAGES 2009	M	29-Mar	5-Jun	63	5-Aug	17-Aug	48	23-Sep	111		29-Sep
	CF	3-Apr	6-Jun ← 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
LYNCHBAGES 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
LYNCHBAGES 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
LYNCHBAGES 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
LYNCHBAGES 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
LYNCHBAGES 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
LYNCHBAGES 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
LYNCHBAGES 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
LYNCHBAGES 2017	M	27-Mar	25-May	62	27-Jul	11-Aug	51	18-Sep	113		21-Sep
	CF	31-Mar	27-May ← days →		4-Aug ← days →			22-Sep	days	11-Jul	22-Sep
	CS	2-Apr	31-May	66	6-Aug	18-Aug	49	25-Sep	115		5-Oct
22-year average (1995-2017)	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	29-Sep
	CS	2-Apr	8-Jun	67	15-Aug		49	3-Oct	116		9-Oct

After a rainy spring, early summer was marked by high temperatures with a few peaks exceeding 35 °C. Water stress became apparent, notably on the gravelly soils, but the phenomenon was attenuated with the return of rain at the end of June.

The summer of 2017 was particularly dry (as in 2000, 2005 and even 2012), relatively sunny but quite cool despite sporadic peaks in temperature. These climatic conditions confirmed that the vintage would continue its early development through to harvest. In fact, the very first veraison was observed from 6 July. After

quite a slow start, veraison then became more widespread between 15 and 20 July. It occurred relatively homogeneously throughout the vineyard. Ripening began gradually at the end of August and was of a very high quality (with high berry sugar concentration). But the cool, wet weather in early September slowed the process down on occasion, causing an imbalance between technological maturity and phenolic maturity.

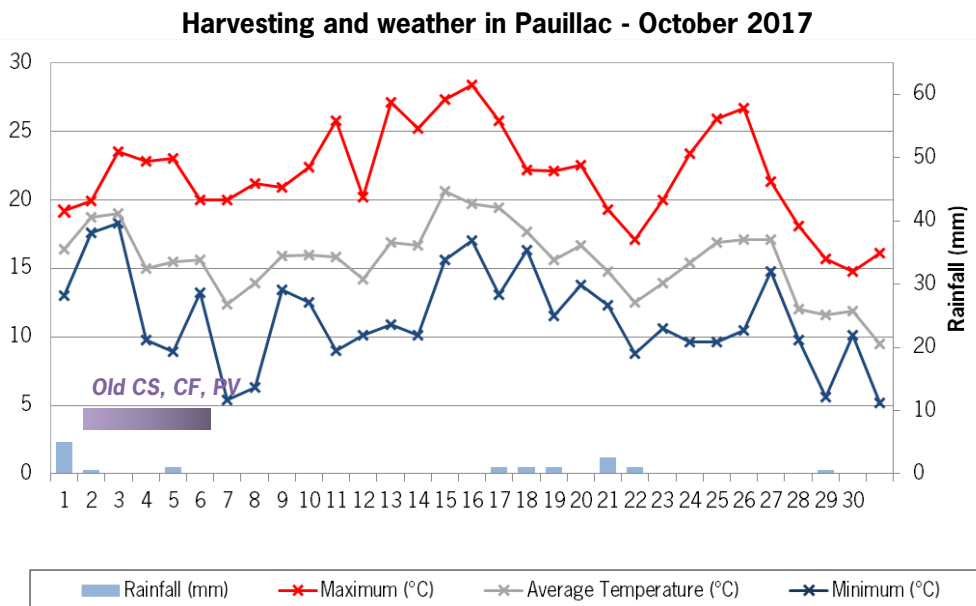
Figure 3



Harvesting of white grapes began on 5 September with a first sorting of Muscadelle, in other words eight days earlier than in 2016. It ended on 8 September with the 2<sup>nd</sup> sorting of Sémillon, just before a period of rainfall.

As for the reds, the summer conditions observed from mid-September onwards encouraged ripening and berry concentration, and were particularly beneficial for the Cabernet.

Figure 4



### **The 2017 vintage and its characteristics:**

- Because they are located near the estuary, the grapes were protected from the frost in April and produced satisfactory yields.
- It was clear from the beginning of the season that the vine's vegetative cycle was early. This head start was maintained throughout the vegetative period, since we started harvesting the first grapes mid-September at Haut-Batailley and at Ormes de Pez, and on 18 September at Lynch-Bages. The wonderful maturity of all our grape varieties has produced tannins of an excellent quality, especially as regards Cabernet Sauvignon.
- Ranging between 12.5 and 13.5% vol., alcoholic strength by volume is moderate.
- The wines display a beautiful colour with a good extractable anthocyanin content, achieved thanks to the low temperature variations observed over the summer.
- The cool ripening conditions and moderate water constraints have given the wine a great aromatic complexity and freshness.





2017

Harvesting of the 2017 vintage began one week earlier than in 2016.

Picking began on 18 September with a dozen or so hectares of Merlot. The grapes harvested were both extremely healthy and of a high quality.

While only four days were needed to pick the Merlot, it took nine days to harvest the Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Harvesting ended on 5 October.

Despite great fluctuations in the weather throughout the vintage, the berries were of a remarkably high quality.

Alcoholic fermentation was straightforward. By paying meticulous attention to both vat conditions and post-fermentation maceration, we were able to perfect the balance of the wines and develop a fatness on the palate. Average vatting time was 21 days.

At the runoff (from 28 September to 25 October), the vats produced very satisfactory juice yields. The press wines bore few traces of the rusticity that sometimes characterises them, and harmoniously complement the blends which are gradually taking shape.

Then came the time for malolactic fermentation, one third of which took place in vats and two thirds in barrels. It was completed in the month of November and the first blends were carried out in December.

## **Château Lynch-Bages 2017**

### **Blend:**

70% Cabernet Sauvignon  
24% Merlot  
4% Cabernet Franc  
2% Petit Verdot

**Ageing:** 18 months in French oak barrels (75% new wood)

### **Analyses:**

Alcohol: 13.06% vol.  
Acidity: 3.45 g/l of H<sub>2</sub>SO<sub>4</sub>  
pH: 3.75  
ITP: 73

### **Tasting note (March 2018)**

*The 2017 vintage with its deep garnet red colour and purplish-blue hues reflects the ripeness of the grape varieties in the blend. It offers a pleasant nose and a wonderful freshness, characteristic of the vintage. The attack is supple, rich, with a good volume. It expresses an aromatic palette of black and red fruit (blackcurrant, morello cherry, etc.) with spicy notes. Its perfectly smooth tannins strengthen its aromatic persistence.*

## **Echo de Lynch-Bages 2017**

### **Blend:**

74% Cabernet Sauvignon  
24% Merlot  
2% Cabernet Franc

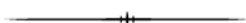
**Ageing:** One-year-old barrels for 12 months

### **Analyses:**

Alcohol: 12.92% vol.  
Acidity: 3.55 g/l of H<sub>2</sub>SO<sub>4</sub>  
pH: 3.69  
ITP: 63

### **Tasting note (March 2018)**

*Echo de Lynch-Bages 2017 has a brilliant robe with pretty purplish-blue garnet hues. On the nose, its fruit is gourmet and expressive. On tasting, there are notes of fresh red fruit (redcurrant and raspberry). It is a well-rounded, elegant wine with a hint of acidity in the finish.*





2017

## **Blanc de Lynch-Bages**

The white grapes, located on the cool soils of Saint-Sauveur, experienced contrasting weather conditions, alternating rainfall/drought and hot/cool temperatures.

After a particularly dry winter, a relatively early bud break marked the beginning of the growing season. The frost episodes at the end of April affected in particular two plots of Sauvignon Blanc (out of a total of nine plots).

Phenological development then proceeded normally, albeit about one week ahead of the previous vintage.

After two maturity controls carried out on 22 and 30 August, harvesting began on 5 September with a traditional first sorting of Muscadelle. The time then quickly came to harvest the Sauvignon Blanc, our main white varietal, then finally the Sémillon. Harvest took place over four days, ending before the rain began to fall in mid-September.

Agronomic yields were moderate, due partly to the nightly frost damage between 27 and 29 April. The sanitary state, however, was exemplary, allowing us to pick the Muscadelle and Sémillon at full maturity. The rich and aromatic berries retained a remarkable freshness, an indisputable characteristic of the 2017 vintage.

Since 2013, the technique chosen for handling the grapes as they arrive at the cellar has depended on the variety and berry quality: direct pressing without de-stemming; direct pressing with de-stemming; or pressing after cold maceration for twelve hours using dry ice. Pressing after cold skin maceration is particularly important because it contributes a certain fatness and complexity.

After fermenting mainly in barrels (2/3 in barrels vs. 1/3 in vats), ageing on lees began in October and ended six months later, on the eve of bottling.

## **Blanc de Lynch-Bages 2017**

### **Blend:**

40% Sauvignon Blanc  
41% Sémillon  
19% Muscadelle

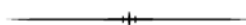
**Ageing:** 6 months in barrels on lees (45% new wood)

### **Analyses:**

Alcohol: 12.98% vol.  
Acidity: 4.1 g/l of H<sub>2</sub>SO<sub>4</sub>  
pH: 3.03

### **Tasting note (March 2018)**

*The Blanc de Lynch-Bages 2017 is a pale-yellow colour with green hues and has a particularly expressive nose. The wine delivers lovely liveliness on the palate, offering complex aromas of peach and white fruit with exotic notes. It stands out for its freshness, characteristic of the vintage.*







## 2017

After a very dry winter, bud break began early, on around 22 March for the earliest Merlots. The spring was relatively mild, marked by normal but regular rainfall, leading us to expect an early vintage. In fact, by mid-April we had noticed that the phenological stages were about ten days ahead of 2016.

The key event in 2017 remains the episodes of heavy morning frost (21 to 22 April then 27 to 29 April). Only one plot located lower than the others and further away from the Gironde estuary suffered damage as a result of this extreme phenomenon, the most severe the vineyard had seen since 1991.

Vine growth then resumed and the first flowers were seen around 26 May.

The good climatic conditions at the beginning of the summer allowed the vine to continue its active and homogeneous growth. We observed the beginnings of veraison eight days early, similar to the 2003 vintage, or more recently that of 2011.

Ripening slowed at the beginning of September due to a few cool and rainy days, then resumed and proved to be particularly qualitative thanks to a magnificent autumn.

The grapes were harvested traditionally, by hand, by a team of about fifty people. The harvest was transported in 200 kg containers.

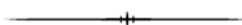
It took us 15 days to harvest our four traditional grape varieties. The Merlot was picked in six days, between 18 and 23 September, and the Cabernet Sauvignon, Cabernet Franc and Petit Verdot were harvested in nine days, between 25 September and 5 October. It is worth noting that we began harvesting nine days earlier than in 2016, after two maturity controls carried out throughout the estate.

Yields were good, with an abundance of Merlot and lovely dense Cabernet grapes.

The grapes were healthy when placed in the vats. Vinification brought out the potential of the berries and produced fresh, well-rounded wines with discreet but silky tannins. Alcoholic and malolactic fermentation proceeded normally, one after the other.

The running off carried out from 10 to 24 October confirmed that the volumes were fully satisfactory.

Barrel ageing will increase aromatic complexity to what was already a very promising structure following the first blends.



## **Château Ormes de Pez 2017**

### **Blend:**

42% Cabernet Sauvignon  
51% Merlot  
6% Cabernet Franc  
1% Petit Verdot

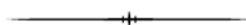
**Ageing:** 16 months in French oak barrels (45% new wood)

### **Analyses:**

Alcohol: 13.42% vol.  
Acidity: 3.45 g/l of H<sub>2</sub>SO<sub>4</sub>  
pH: 3.67  
ITP: 60

### **Tasting note (March 2018):**

*Château Ormes de Pez 2017 is a fine and elegant full-bodied wine with a nose marked by aromas of fresh black fruit. Its structure is harmonious, despite its young age, with aromas of blackcurrant and black cherry typical of the Merlot varietal; along with toasted notes. Beautiful aromatic persistence.*



# *Château Haut-Batailley*

**2017**

Like at Lynch-Bages and Ormes de Pez, the 2017 vintage at Haut-Batailley was marked by water stress and high temperatures observed in late spring and early summer.

At the end of August, when the grapes began to ripen, strong differences in temperature were recorded between night and day. Such climatic conditions encourage the accumulation of anthocyanins in berries, which has given this vintage a very attractive colour.

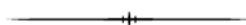
2017 is characterised also by a great homogeneity in terms of quality throughout the vineyard. This is because the vintage ripened early, enabling the grapes to reach good levels of maturity in late-developing terroirs.

The beginning of September was very rainy. Nearly 100 mm of rainfall was recorded between 9 and 12 September. The rain then ceased and the gravelly Aspic and Bécades plots quickly dried.

Secateurs cut the first grapes on 14 September, confirming the very early nature of the 2017 vintage. The Merlot varietal was harvested between 14 and 22 September, with a total of four days of actual harvesting; because the weather conditions were favourable, we were able to wait for optimal skin ripening.

The Cabernet Sauvignon was harvested between 23 September and 2 October, with a total of eight days of actual harvesting. We pick these exclusively by hand. A first sorting took place in the vineyard, before transporting the harvest in 200 kg containers. A second and third sorting then occurred before and after de-stemming.

Alcoholic fermentation proceeded smoothly, and we carried out pumping over and 'rack and return' cycles several times a day to work the marc. The wines were co-inoculated (addition of lactic acid bacteria during the alcoholic fermentation phase) and malolactic fermentation took place under marc. Alcoholic fermentation lasted in general one week and we kept the wines under marc for two more weeks before running off. Running off took place from 9 to 27 October. Because malolactic fermentation was carried out under marc, all of the fine wine was moved into barrels to begin ageing.



## **Château Haut-Batailley 2017**

### **Blend:**

66% Cabernet Sauvignon  
34% Merlot

**Ageing:** 18 months in French oak barrels (60% new wood)

### **Analyses:**

Alcohol: 13.6% vol.  
Acidity: 3.45 g/l of H<sub>2</sub>SO<sub>4</sub>  
pH: 3.6  
ITP: 67

### **Tasting note (March 2018):**

*Château Haut-Batailley 2017 displays a brilliant colour with garnet red hues. The nose is expressive with aromas of red fruit and toasted notes. On tasting, its attack is characterised by an attractive fatness. The palate is well-balanced with delicate, harmonious tannins and a good length.*

## **Deuxième vin 2017**

### **Blend:**

60% Cabernet Sauvignon  
40% Merlot

**Ageing:** One-year-old barrels for 12 months

### **Analyses:**

Alcohol: 13.10% vol.  
Acidity: 3.45 g/l of H<sub>2</sub>SO<sub>4</sub>  
pH: 3.69  
ITP: 62

### **Tasting note (March 2018):**

*The wine displays purplish-blue hues. The nose is predominantly spicy (pepper, with a hint of scrubland), followed by notes of black fruit (blackcurrant). On the palate, its clean and frank attack is balanced with enveloping tannins.*

