



DOMAINES
JEAN-MICHEL CAZÈS

- 2010 VINTAGE -

"Bis repetita placent..."

Horace, Poetic Art

GENERAL CONDITIONS OF THE VINTAGE

The very cold, dry winter and early spring resulted in late bud-break for the second year in a row: between **April 6** for the Merlot and **April 15** for the Cabernet Sauvignon, which minimised the risk of spring frosts. This was followed by alternating warm and cool periods in April and May, so the vine shoots grew in stages, thus facilitating the organisation of vineyard tasks.

Flowering started during a cool, wet phase around June 15, which disrupted the detachment of the calyptra, resulting in irregular pollination. This led to a high proportion of shot berries and poor fruit-set, mainly on the Merlot vines, indicating that the yield for this grape variety would be low (Figure 1).

Figure 1

DATES OF HARVESTING AND VEGETATIVE CYCLE OF THE VINE AT LYNCH-BAGES

| VINTAGES | VARIETALS | BEGINNING OF BUD BURST (MARCH) | A MID-FLOWERING (JUNE) | DIFFERENCE A TO B | B MID-FLOWERING (AUGUST) | END OF VERAISON | DIFFERENCE B TO C | C BEGINNING OF HARVEST (LYNCH-BAGES) | DIFFERENCE A TO C | 1ST VERAISON OF BERRIES | END OF HARVEST |
|----------------------|-----------|--------------------------------|------------------------|-------------------|--------------------------|-----------------|-------------------|--------------------------------------|-------------------|-------------------------|----------------|
| LYNCH-BAGES 2008 | M | 3-Apr | 8-Jun | 66 | 11-Aug | 29-Aug | 49 | 30-Sep | 115 | * 21 July | 1-Oct |
| | CF | 7-Apr | 10-Jun | ← days → | 13-Aug | ← days → | ← days → | 6-Oct | ← days → | | 16-Oct |
| | CS | 11-Apr | 12-Jun | 69 | 17-Aug | 3-Sep | 51 | 8-Oct | 120 | | |
| LYNCH-BAGES 2009 | M | 29-Mar | 5-Jun | 63 | 5-Aug | 17-Aug | 48 | 23-Sep | 111 | * 16 July | 29-Sep |
| | CF | 3-Apr | 6-Jun | ← days → | 9-Aug | ← days → | ← days → | 5-Oct | ← days → | | 12-Oct |
| | CS | 7-Apr | 9-Jun | 66 | 12-Aug | 24-Aug | 55 | 7-Oct | 121 | | |
| LYNCH-BAGES 2010 | M | 6-Apr | 7-Jun | 62 | 7-Aug | 17-Aug | 50 | 27-Sep | 112 | * 19 July | 30-Sep |
| | CF | 8-Apr | 9-Jun | ← days → | 11-Aug | ← days → | ← days → | 6-Oct | ← days → | | 14-Oct |
| | CS | 15-Apr | 11-Jun | 65 | 14-Aug | 24-Aug | 55 | 9-Oct | 120 | | |
| AVERAGE 1997 to 2009 | M | 21-Mar | 1-Jun | 67 | 5-Aug | | 46 | 23-Sep | 113 | * 17 July | 26-Sep |
| | CF | 25-Mar | 3-Jun | ← days → | 10-Aug | ← days → | ← days → | 30-Sep | ← days → | | 10-Oct |
| | CS | 31-Mar | 6-Jun | 68 | 12-Aug | | 48 | 2-Oct | 116 | | |

This was followed by constant water stress, due to the very low rainfall, well below the seasonal average (Figure 2), from July right up until the harvest, which tended to keep the grapes small. This drought, combined with cool nights, caused the vegetation to stop growing relatively early, which had a positive impact on the development of phenolic compounds and aroma precursors.

These conditions reduced pest and disease pressure, making it easier to achieve our objective of sustainable vineyard management by keeping treatments to a minimum, while ensuring that the vines would remain healthy until the harvest.

Furthermore, careful organisation of vineyard practices, such as leaf- and bunch-thinning, had a particularly positive impact in this vintage. These operations enabled us to avoid excessively high alcohol concentrations, and even scorching of the grapes, especially during the few very hot days in August.

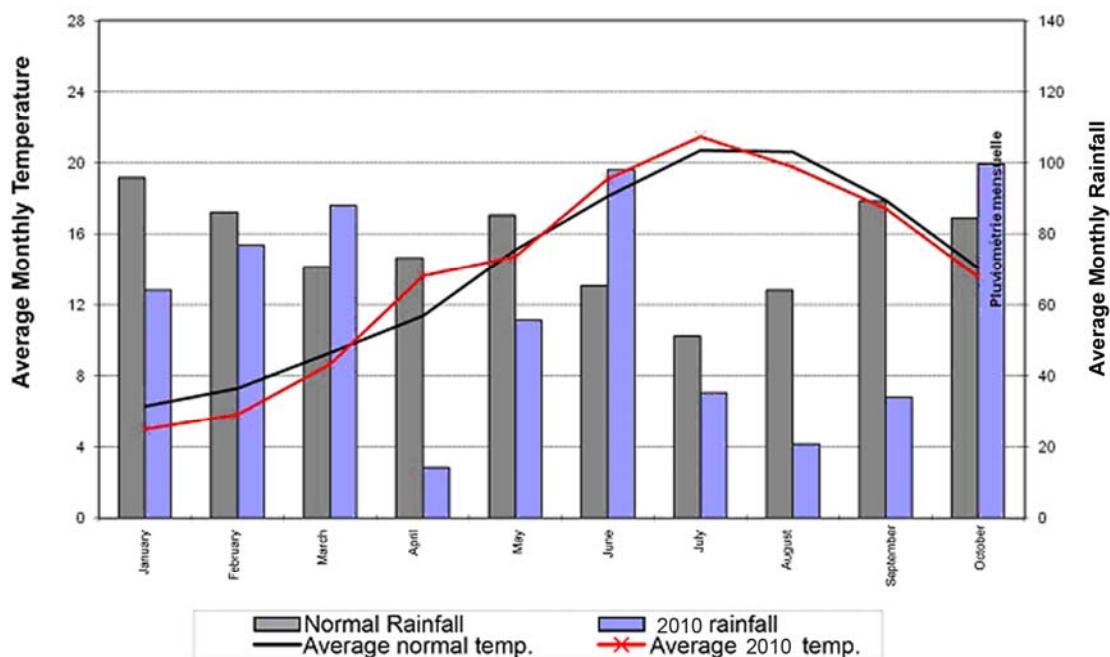
Even if colour-change started slowly (**mid-colour change around August 15**), mainly due to the cool temperatures, the water deficit promoted early ripening, with sugar and polyphenol concentrations both higher than in 2009, while maintaining amazing aromatic freshness and good acidity.

The key factor in the success of this vintage was the mild weather in September and October, with a perfect combination of fine, sunny days and cool nights. Even the few thunder showers towards the end of September were beneficial, slightly filling out grapes which could otherwise have seemed somewhat parched.

By the harvest, it had all the hallmarks of a great vintage: generous sugar levels, intense colour, and plentiful tannins, balanced by vibrant acidity. Once again, this vintage confirmed the remarkable capacity of our terroir to provide just the right amount of water and minerals for the vines to flourish, producing very high-quality grapes, both in damp seasons and dry years, like this one.

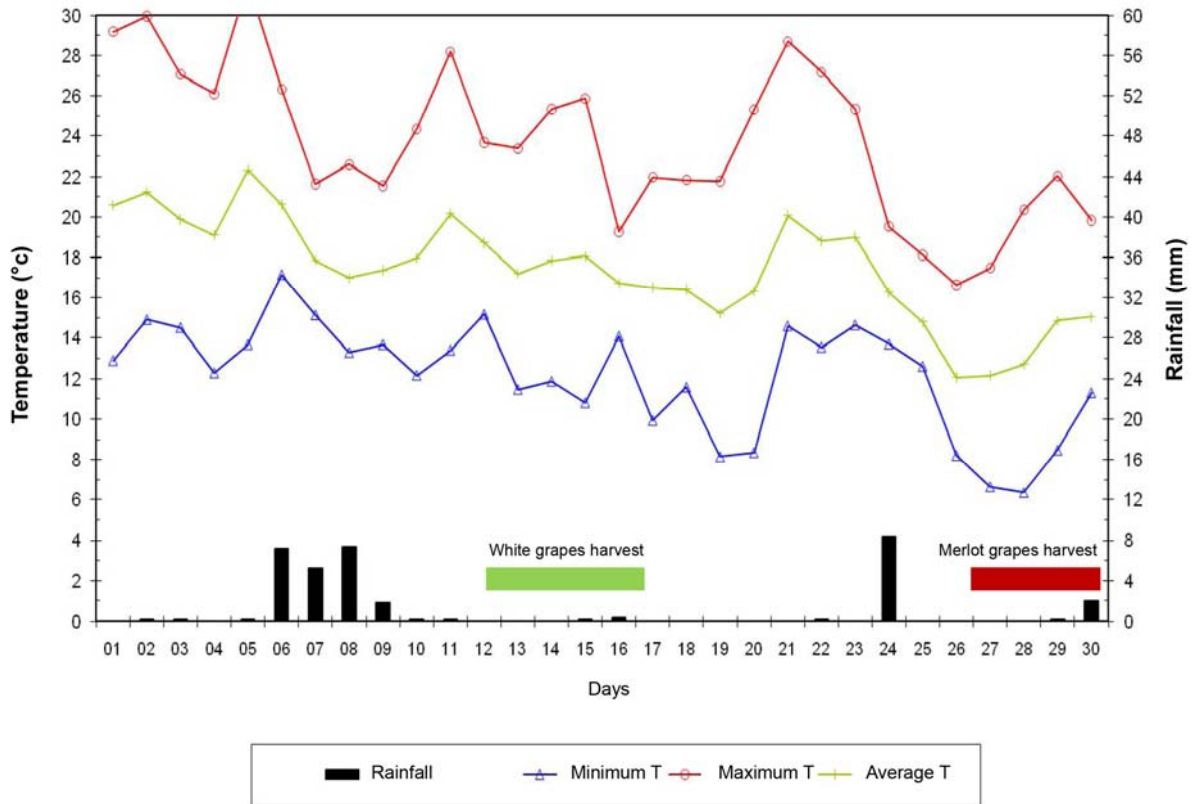
Figure 2

**COMPARISON OF PAUILLAC 2010 WITH BORDEAUX NORMS (1968 - 1997)
(STATION MÉTEO LYNCH-BAGES)**

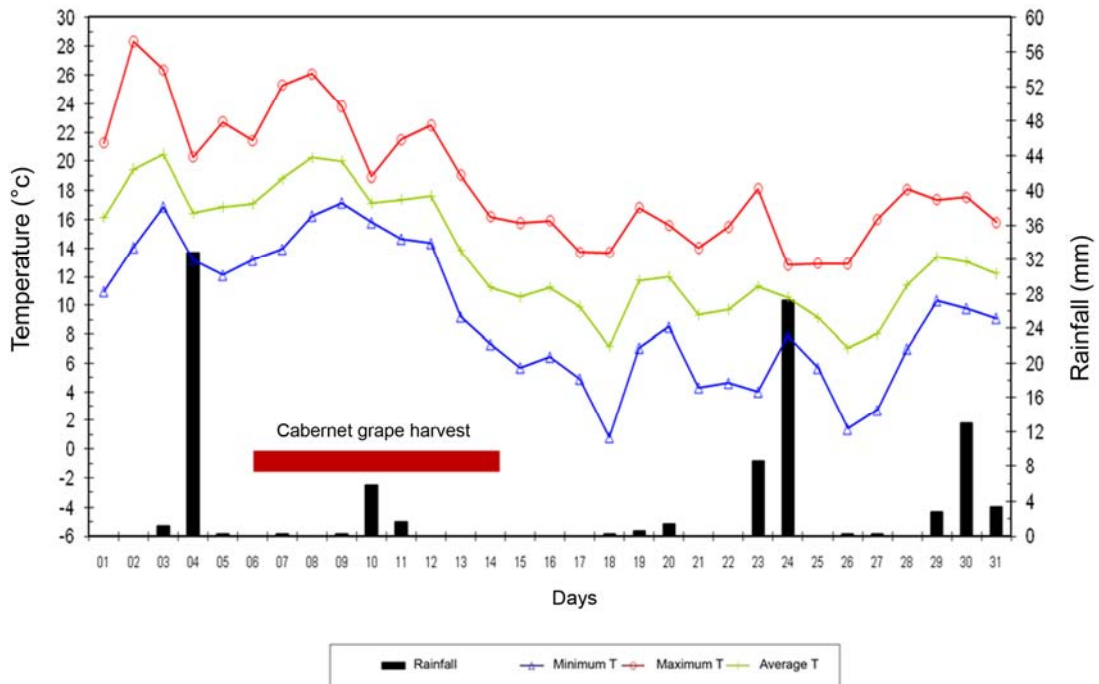


APPENDIX

WEATHER IN PAUILLAC (LYNCH-BAGES): SEPTEMBER 2010



WEATHER IN PAUILLAC (LYNCH-BAGES): OCTOBER 2010





2010

The harvest at Château Lynch Bages started in summery weather on **Monday September 27**, 5 days later than in 2009.

The Merlot harvest continued until **September 30**, and the first pumping over operations revealed outstanding ripeness and very rapid colour release. The Cabernet Franc and Cabernet Sauvignon benefitted from a few extra days on the vines and the refreshing rain in early October. We started picking them on **October 6**.

The analysis results for these grape varieties were even better than in 2009, with outstanding concentrations of anthocyanins and tannins, accompanied by impressive sugar levels (see: analyses). Average potential alcohol levels were around 13.5%.

Four teams, totalling 200 harvesters, picked the Cabernet Franc, Cabernet Sauvignon, and Petit Verdot in turn. The harvest progressed rapidly, thanks to the ideal weather, the grapes' perfect condition, and the even distribution of the bunches on the vines, and was completed on **October 14**.

Yields were lower than in 2009: around **50 hectolitres/hectare**. This was due to the poor conditions during flowering, particularly for certain plots of Merlot, compounded by the summer drought. This resulted in lower grape

weight and a higher skin/juice ratio, which had a positive impact on concentration.

The vines' average age (33 years) means they have developed the deep roots essential to keep them supplied with water in a dry year. Our gravel terroir on clay subsoil has an unusual capacity to minimise the effects of blocked vegetative growth, which we only observed in certain plots of young vines.

Once the grape must was put into vat, alcoholic fermentation started rapidly and was completed in around two weeks, with a slight latency directly attributable to its high potential alcohol content. Its outstanding phenolic potential facilitated extraction, resulting in intense colour and powerful tannins, without any herbaceous or bitter off-flavours. After an average **vatting time of 20 days**, the first wines were run off starting on **October 19**.

Malolactic fermentation was completed smoothly, with 1/3 of each batch in barrel. Preliminary blending took place before the end of the year in order to start putting the rest of the wine in barrel as soon as possible.

Altogether, the concentration of the grapes, the rich ripeness of the tannins, and the fact that moderate summer temperatures maintained good acidity, all combined to make this wine outstandingly well-balanced.



2010

CHÂTEAU LYNCH-BAGES

70% of the total crop

Grape varieties:

79 % Cabernet Sauvignon

18 % Merlot

2% Cabernet Franc

1 % Petit Verdot

Barrel-ageing: 70% new oak

Analyses: Alcohol: 13,6 % vol ; Acidity: 4.3 g/l ;
pH : 3.53 ; IPT : 94

Tasting notes (April 2011):

At present, the wine's colour is deep and intense, the bouquet is still closed in, with hints of black-berry fruit (blackcurrants, black cherries, etc.), cedar wood, and pepper. The initial impression on the palate is full and round, with superb body balanced by good acidity. The flavour is rich and powerful, with a massive structure and smooth tannins, reflecting the perfect ripeness of great Cabernet Sauvignon. The fine, elegant aftertaste is impressively long.

ECHO DE LYNCH-BAGES

26% of the total crop

Grape varieties:

58% Cabernet Sauvignon

33% Merlot

9 % Cabernet Franc

Barrel-ageing: in barrels used for one previous vintage

Analyses: Alcohol: 13.8 % vol ; Acidity:
4.35 g/l ; pH : 3.54 ; IPT : 83

Tasting notes (April 2011):

Echo de Lynch Bages is a distinguished, deep colour and the bouquet features blackberries and violets, highlighted by discreet hints of oak. On the palate, its liveliness makes a perfect foil for its charm and generous fruit. Its tannic structure and freshness are indicative of the outstanding ageing potential of this second wine, which will also be approachable when young.



2010

BLANC DE LYNCH BAGES

The first bunches of Muscadelle were picked in bright, early-morning sunshine on Monday **September 13**. This was rapidly followed by the Sauvignon Blanc, the majority grape variety in our white wine, and, finally, the Sémillon.

The 35 pickers continued the white grape harvest every morning until **September 17**. Grape yields were entirely satisfactory, with an average of **60 hectolitres/hectare**.

We continued intra-plot selection for the third consecutive year: this resulted in 18 separate batches made from 3 waves of picking. The grapes were then taken to our winery by refrigerated lorry and separated into two batches: one de-stemmed and pressed immediately, while some of the Sauvignon Blanc was left overnight in the presses for cold maceration.

A new, non-Saccharomyces yeast strain, *Torulaspora delbrueckii*, was tested in co-inoculation with one of our traditional yeasts. We think it is likely to enhance the wine's volume on the palate and broaden its aromatic spectrum. Blind tasting of the resulting wines did not produce a clear verdict, so we will certainly continue the experiment for another year before we make up our minds!

70% of the juice was barrel-fermented, using 80% new oak. Each barrel was individually temperature-controlled to preserve the fresh aromas throughout fermentation. Ageing continued on the lees with regular stirring to enhance the wine's body and volume on the palate.

Grape varieties:

67% Sauvignon

15% Sémillon

18 % Muscadelle

Analyses : Alcohol: 12.8% vol, Acidity: 4.8 g/l ;
pH : 3.06

Tasting notes (April 2011):

The dazzling bouquet is redolent of citrus (grapefruit, etc.), white peach, and blackcurrant aromas, with distinct mineral overtones. The initial impression is clean and lively and the wine develops impressive volume on the palate. The wine has the typical fruity aromas of perfectly-ripe Sauvignon Blanc, mixed with spices (vanilla, etc.), and backed up by full-bodied, intense flavour, following through in a long, fresh aftertaste.



2010

The harvest at Ormes de Pez started immediately after Lynch Bages, on **September 28** for the Merlot, and **October 6** for the Cabernet Sauvignon. Thanks to a team of 40 pickers, all the plots in the vineyard were harvested in 13.5 days, ending on October 15.

The vintage's potential was just as remarkable in Saint-Estèphe as it was in Pauillac: the grapes were perfectly ripe and well-balanced, with an average potential content alcohol in the vicinity of 13.8% vol. and a total acidity of 4.2g/l. The colour also deepened very rapidly in vat, confirming our hopes for the vintage, thanks to its outstanding concentrations of phenolic compounds.

Several vineyards were subdivided to make 15 additional plots on the basis of satellite mapping 8 weeks before the harvest, which identified variations in vegetative vigour within each plot.

Some of the most northerly parts of our vineyard were affected by a violent hail storm on May 9. As it occurred relatively early in the growing season, the vines fairly rapidly recovered their normal functions and completed the growth cycle. Yields were, however, impacted, as we lost up to 40% of the grapes in a few plots, resulting in an overall

average yield for the entire vineyard of 44 hectolitres/hectare.

Fermentation took place under satisfactory conditions, with a final vatting time of 20 days. Running off started immediately afterwards, on October 19.

The wines have completed malolactic fermentation, 35% in barrel and 65% in vat, just like the Lynch Bages, and are currently ageing in barrel, including 45% new oak.

Grape varieties:

57 % Cabernet Sauvignon
7% Cabernet Franc
34% Merlot
2% Petit Verdot

Barrel-ageing: 45% new oak

Analyse: Alcohol:13.8 % vol; Acidity: 4.2 g/l ;
pH : 3.59 ; IPT 91

Tasting notes (April 2011):

2010 Ormes de Pez is practically black in colour, with garnet-red highlights and has a very expressive bouquet of blackcurrants, plums, and ripe red-berry fruit. On the palate, it is lush, round, and full-bodied, the tannins and acidity combine to enhance the character of this very generous wine. Like the previous vintage, it is a truly flavourful wine!



2010

**CHÂTEAU VILLA BEL-AIR
RED**

The ample rainfall in spring 2010 promoted slow, even vine growth. A long period of dry weather started in July, resulting in unfavourable conditions for vine diseases and considerably reducing the need for spraying. The grapes continued to ripen under naturally excellent conditions. A hot, sunny August promoted maturity in the skins and concentrated the grape aromas. Warm temperatures continued well into September, facilitating plot-by-plot picking and optimising the alcohol/acid balance in all the grape varieties.

Harvesting started on September 19 and finished on October 14.

Grape varieties: 50 % Merlot
40 % Cabernet sauvignon
10 % Cabernet franc

Barrel-ageing: 10 % new oak, the rest having been used for one or two previous vintages.

Analyse: Alcohol: 13,3 % vol ; Acidity: 3,4g/l ; pH : 3,7

Tasting notes (April 2011):

Lovely, deep red, almost opaque, with deep-purple highlights and a powerful blackcurrant and violet bouquet, full-bodied on the palate, opulent, virile retronasal aromas with hints of oak and vanilla, and a long, light aftertaste, with the astringency one expects of a young wine with ripe tannins.

**CHÂTEAU VILLA BEL-AIR
WHITE**

The Sauvignon Blanc grapes were picked quite early, at a potential alcohol of 13%, before excessive ripeness could mute their expressive varietal aromas of boxwood, blackcurrant, and broom flowers.

The later-ripening Sémillon were harvested Botrytis-free, healthy, and aromatic.

Thanks to barrel fermentation, the superb must from these grapes was able to express all the complexity of the terroir.

Grape varieties: 75 % Sauvignon

25 % Sémillon

Barrel-ageing: 30% new oak

Analyse: Alcohol: 13 % vol ; Acidity: 4.6 g/l ; pH : 3,18

Tasting notes (April 2011):

Pale colour with green highlights, subtle bouquet featuring white peaches and magnolia flowers, following through with buttery vanilla, fresh acidity on the palate, full-body, and long aftertaste.