

2019

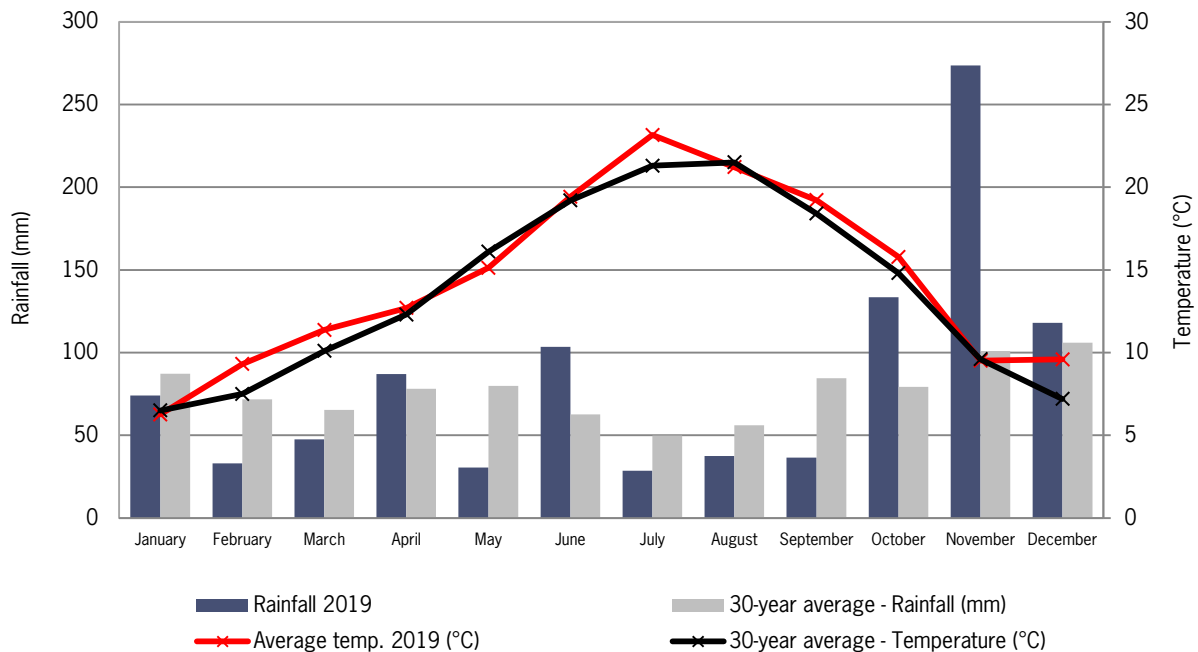
VINTAGE CONDITIONS

Blue Velvet

The winter of 2018-2019 brought mild temperatures (+1.2°C on average for the November-March period) and 16% less rainfall than the 30-year averages.

These mild and relatively dry weather conditions affected bud break of the different grape varieties, which was early to normal depending on the terroir (25 March for the Merlot, 30 March for the Cabernet Sauvignon).

Meteorological Comparison - Pauillac 2019 - With Bordeaux norms (1968-1997)



Cool spring temperatures and sometimes high rainfall slowed leaf development, and the early ripening observed at the beginning of the campaign gradually receded. The vineyard remained healthy thanks to weather conditions unfavourable to pests and disease.

The beginning of the season also brought two episodes of frost. We recorded the first on 13 April in traditionally frosty areas. The second came on 5 and 6 May and covered a larger area, causing significant damage to the affected parcels. Luckily our properties were spared because they are near the Gironde Estuary, which has a thermo-regulating effect. At the time we recorded minimum temperatures of between 2 and 3 °C in the vineyard, which was in full vegetative development.

The first flowers appeared on 20 May, on the Merlots. Flowering and fruit set were particularly heterogeneous due to variations in temperature and rainfall. In some sensitive plots they brought on

symptoms of coulure and millerandage. Bunch development in areas not affected by these phenomena was homogeneous.

June was a pivotal month for the 2019 vintage. The first two weeks were quite unsettled, but summery and even scorching temperatures then followed. The rapid and massive accumulation of heat as well as an increasingly serious hydric deficit, affected the size of the developing grape berries. The first green harvest (leaf thinning followed by cluster thinning) took place in early July and continued into the last ten days of the month.

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

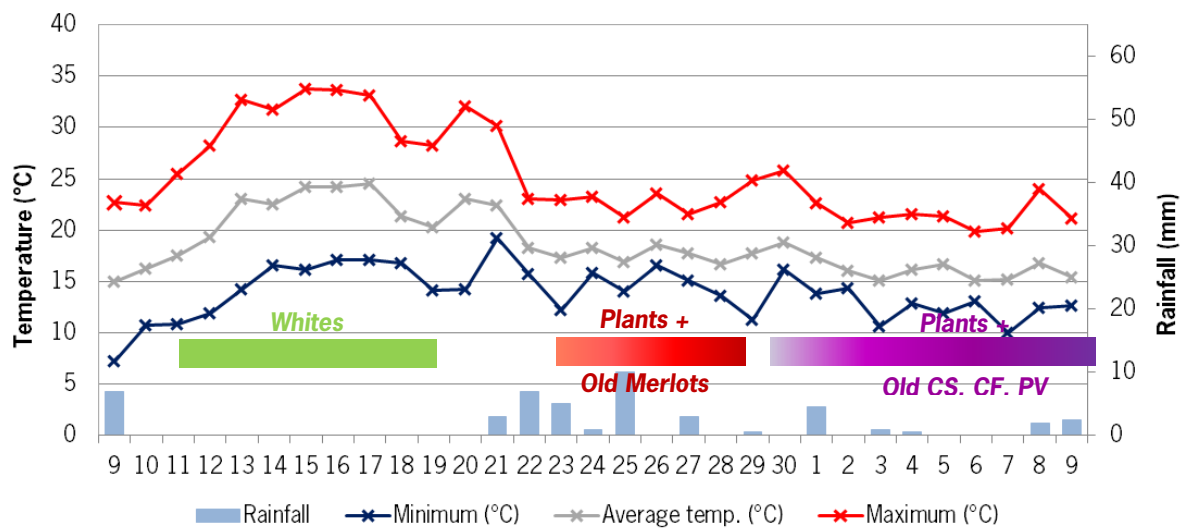
VINTAGE	Varieties	Budburst began (March)	A Mid-flowering (June)	Difference A to B	B Mid-veraison (August)	End veraison	Difference B to C	C Start of Harvest (LYNCH-BAGES)	Difference A to C	Start of veraison	End of Harvest
LYNCH-BAGES 2012	M	30-Mar	1-Jun	73	14-Aug	24-Aug	50	4-Oct	123		5-Oct
	CF	1-Apr	2-Jun ← 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
LYNCH-BAGES 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
LYNCH-BAGES 2018	M	5-Apr	1-Jun	60	1-Aug	14-Aug	48	19-Sep	108		25-Sep
	CF	9-Apr	4-Jun ← days →		3-Aug	← days →		25-Sep	days	17-Jul	25-Sep
	CS	12-Apr	8-Jun	57	5-Aug	20-Aug	51	26-Sep	108		9-Oct
LYNCH-BAGES 2019	M	25-Mar	29-May	71	10-Aug	20-Aug	43	23-Sep	114		26-Sep
	CF	28-Mar	30-May ← days →		13-Aug	← days →		27-Sep	days	20-Jul	27-Sep
	CS	30-Mar	1-Jun	74	15-Aug	28-Aug	75	30-Oct	149		9-Oct
24-year average (1995-2019)	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.juil.	29-Sep
	CS	2-Apr	8-Jun	67	15-Aug		49	3-Oct	116		9-Oct

We observed the first veraison on 20 July, in plot SS7 at Château Lynch-Bages (Merlot grown in the region of Saussus), and it continued smoothly due to favourable conditions. The berries changed colour rapidly and homogeneously. Veraison of the early Merlot grapes had already ended by the beginning of August. In the plots damaged by frost in the spring and those having suffered from drought it was less straightforward, taking place gradually from 15 August.

Dry and sunny weather ensured optimal ripening resulting in relatively small berries rich in sugar. Sugar content was good in the run up to the harvest and before the first maturity checks at the end of August (although lower than in 2018). Acidity remained high, but the anthocyanin content (pigments affecting the colour of red wine) was particularly interesting, suggesting a rich, complex and only slightly early 2019 vintage. The whites were already very aromatic and fresh.

The dry weather conditions, which were beginning to slow the ripening process, lifted with rain at the beginning of September, filling the Merlot with water and above all helping the Cabernet reach maturation during a drier period at the end of the month. These ideal conditions, combined with a healthy vineyard, suggested a trouble-free harvest.

Harvesting and weather in Pauillac – September/October 2019



At Château Lynch-Bages, the first white grapes from the Sauvignon Blanc plants were harvested on 11 September, which was six days later than in 2018. The morning harvests continued in very favourable weather conditions, first with the older Sauvignon Blancs, then the Muscadelles, and finally the Sémillons. As for the reds, harvesting began on 23 September (four days later than in 2018) with the fully mature Merlot plants and took place over five days. It finished with the four parcels of Cabernet Franc. Occasional showers fell during these early days, which did not affect harvesting conditions and proved extremely beneficial for the final ripening of the Cabernet grapes. Our pickers then continued with nine days of Cabernet Sauvignon and Petit Verdot picking. Harvesting ended on 9 October.

At Château Haut-Batailley, harvesting began on 23 September. The Merlots were picked in five days through to 28 September. Harvesting of the Cabernets took ten days, from 29 September to 9 October. All grapes were picked exclusively by hand. A first sorting took place in the vineyard before transporting the harvest in 200 kg containers. The grapes were then sorted a second and third time, before and after destemming.

At Château Ormes de Pez, the grapes were harvested traditionally by a team of about forty people. Harvesting of Merlot began on 24 September and continued until 4 October. The Cabernet harvest then began through to 11 October, which was also the day harvesting officially ended. The Cabernet Franc and Petit Verdot grapes were picked on 2 and 4 October respectively.

The 2019 vintage and its characteristics:

- Small berries, particularly the Merlots, due mainly to water deficit early in the summer.
- A very interesting polyphenol concentration (tannins and anthocyanins).
- Slightly higher than average pH values.
- No aromas of plants or grass due to the hot and sunny summer days, which allowed early pyrazine degradation.
- A beautiful complementarity between fruity Merlots, rich in sugar and thus in alcohol, and dense, well-structured, very fresh Cabernets.
- Perfectly healthy grapes, in reasonable quantities, already spelling the beginnings of a very fine vintage: clean, fresh and gourmet aromas, a deep and intense colour, and a remarkable and velvety tannic strength.



2019

Harvest began on 23 September with the fully mature Merlot plants, and took place over five days, with our four parcels of Cabernet Franc being the last to be harvested. Occasional showers fell during these early days, which did not affect harvesting conditions and proved extremely beneficial for the final ripening of the Cabernet grapes. Our pickers then continued with nine days of Cabernet Sauvignon and Petit Verdot picking. Harvesting ended on 9 October.

Alcoholic fermentation began quickly and lasted about a week. The phenolic potential was of a high quality, revealing intense colours, very powerful tannins and a good aromatic depth. After an average vatting time of 20 days, running off began on 15 October. One third of malolactic fermentation was conducted in vats and two thirds in barrels. It reached completion in November. The first blends were produced in December. The wines could then be barrelled and left to mature for between 12 and 18 months, depending on the wine.

Château Lynch-Bages 2019

Blend:

70% Cabernet Sauvignon
24% Merlot
3% Cabernet Franc
3% Petit Verdot

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

Analyses:

Alcohol: 14.1% vol.
Acidity: 3.6 g/l of H₂SO₄
pH: 3.77
ITP: 91

Echo de Lynch-Bages 2019

Blend:

46% Cabernet Sauvignon
53% Merlot
1% Cabernet Franc

Ageing: One-year-old barrels for 12 months

Analyses:

Alcohol: 14% vol.
Acidity: 3.5 g/l of H₂SO₄
pH: 3.80
ITP: 78



2019

Blanc de Lynch-Bages

The 2019 vintage began quite early owing to the effect of mild and quite dry weather on the white grape varieties growing in Saint-Sauveur. Despite mixed conditions during flowering and setting, bunch development was generous, announcing an excellent quality. The first maturity checks took place at the end of August. They revealed a promising aromatic potential but strong acidic presence, requiring a few more days of maturation.

The white harvest began on 11 September. The first Sauvignon Blanc was harvested in the wake of the month's first rainfall. Picking then continued through to 17 September with the older Sauvignon Blanc, then the Muscadelle, and finally the Sémillon. The whites were harvested in the morning only, to preserve the grapes and protect their aromas from the high temperatures recorded at the time. Given the mild weather and because the grapes were healthy, our team of about forty pickers enjoyed stress-free harvesting conditions.

Upon arrival at the cellar, the average-sized berries gave clear, rich musts with a good concentration of aromas, particularly the Sauvignon. The Sémillon grapes were very dense. Intra-plot zoning and the technical choices made when preparing for pressing (de-stemming, maceration, etc.) allowed some 25 plots to quickly begin fermentation and required daily monitoring (density measurements and temperature controls at least twice a day).

About 75% of the juice was vinified in barrels. Temperatures were controlled individually by dipping a thermometer into each barrel, to optimise yeast fermentation conditions and so preserve aroma freshness throughout fermentation. The lees were stirred regularly using the OXOline rotating system to bring fatness and volume to the palate and ensure optimum ageing conditions. This six-month maturation process ended in February to prepare for bottling, which took place this year in April.

Blanc de Lynch-Bages 2019

Blend:

72% Sauvignon blanc

22% Sémillon

6% Muscadelle

Ageing: 6 months in barrels on lees (50% new wood)

Analyses:

Alcohol: 13.5% vol.

Acidity: 3.75 g/ of H₂SO₄

pH: 3.46



2019

Bud break came relatively early in the vegetative cycle of the Saint-Estèphe vineyard, as in Pauillac (27 March for the Merlot and 2 April for the Cabernet on average). However, this head start was gradually lost with the arrival of unfavourable weather throughout the spring. Flowering generally began around 24 May. June proved a pivotal month for the 2019 vintage; the first two weeks were quite unsettled, followed by summer temperatures and even scorching heat. This sudden and massive thermal accumulation, combined with an increasingly obvious water deficit, affected the size of the developing berries. The soil in these terroirs contains clay, which limited the impacts of excessive water stress on the various grape varieties and allowed progressive and optimum grape maturation.

The grapes were harvested traditionally by a team of about forty people. Picking of the Merlot began on 24 September and lasted until 4 October. Picking of the Cabernet then followed and continued through to 11 October, which was also the day harvesting officially came to an end. The Cabernet Franc and Petit Verdot grapes were picked on 2 and 4 October respectively.

Traditional vinification methods lasting on average 20 days were used for all vats, with rapid alcoholic fermentation. Running off began on 15 October. Barrelling started after malolactic fermentation at the end of December, to begin 16 months of wood ageing.

Château Ormes de Pez 2019

Blend:

40% Cabernet Sauvignon
50% Merlot
7% Cabernet Franc
3% Petit Verdot

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

Analyses:

Alcohol: 14% vol.
Acidity: 3.6 g/l of H₂SO₄
pH: 3.71
ITP: 80

Château Haut-Batailley

2019

The winter was very dry, causing a particularly early bud break almost ten days ahead of the ten-year average. April and May were quite cold, which slowed down vine development. Flowering took place in excellent conditions over the last weekend of May in hot, dry weather with no rain.

The beginning of the summer was also very dry, with several heat peaks recorded at the end of June and end of July. The Haut-Batailley vineyard, composed essentially of old vines with strong roots, coped very well with the important water constraints at the beginning of the summer. The end of July and month of August were quite stormy, which brought rainfall in the early stages of veraison when the plant needed it most.

September was hot and dry until harvesting began, helping the grapes to reach maturity in perfect health. The first grapes were cut on 23 September. The Merlot was harvested in five days from 23 to 28 September. The Cabernet was harvested over ten days, from 29 September to 9 October. All grapes were picked exclusively by hand. A first sorting took place in the vineyard before transporting the harvest in 200kg containers. The grapes were then sorted a second and third time, before and after de-stemming. Vatting took place over a period of three weeks, with successive cycles of pumping over and “rack and return”. Following running off, malolactic fermentation began in vats and the wine was then barrelled.

Château Haut-Batailley 2019

Blend:

76% Cabernet Sauvignon
24% Merlot

Ageing: 14 months in French oak barrels (60% new wood)

Analyses:

Alcohol: 14.1% vol.
Acidity: 3.35 g/l of H₂SO₄
pH: 3.75
ITP: 83

Haut-Batailley Verso 2019

Blend:

65% Cabernet Sauvignon
35% Merlot

Ageing: One-year-old barrels for 8 months

Analyses:

Alcohol: 14% vol.
Acidity: 3.25 g/l of H₂SO₄
pH: 3.79
ITP: 70