

The Château was founded in the 18th century by a member of the Lynch Family. We can trace the origin of the "Moussas" name back to the 16th century. In 1919 the property was purchased by the Castéja family, at that time also owner of Duhart-Milon and later was inherited by Emile Castéja. Philippe Castéja, Emile Castéja's son, has been in charge of the property and its vineyards since. Château Lynch-Moussas is a typical Pauillac exhibiting a dark colour, a fruitful bouquet, a lot of softness with ripe tannins.

VINEYARD

SOIL:

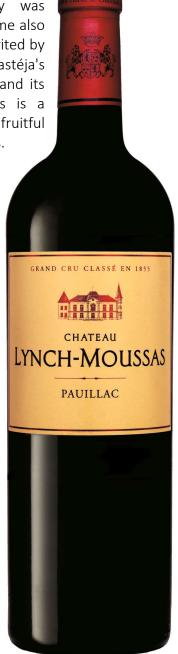
Deep gravel

GRAPE VARIETY:

75 % Cabernet Sauvignon 25 % Merlot

VINIFICATION

15 to 20 days of fermentation in thermo regulated stainless steel tanks. Aged in French oak barrels (about 50 % of new barrels) for 18 months.



2010 —

TASTING

Intense, beautiful and dark color. Fruity nose. First impression of real opulence in mouth. The wine then delivers fruity aromas and a creamy dimension. A very savory rich wine with an excellent finish.

BLEND 2010:

76 % Cabernet Sauvignon 24 % Merlot

FOOD PAIRING

Risotto with ceps, leg of lamb, beef fillet, doe stew, mutton chops.

PRESS REVIEW

- J. SUCKLING 93
- J. ROBINSON 93
- R. GABRIEL 94
- R. VOSS 94

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