



## **Chateau Lynch Bages**

**Origin :** France.

**Appellation :** Pauillac AOC.

**Grape Varieties :** 84% Cabernet Sauvignon, 9% Merlot, 5% Cabernet Franc, 2% Petit Verdot.

**Tasting Note :** On the nose, the freshness of the fruit stands out, finding subtle harmony with the wood.

On the palate, it is rounded, smooth and mellowed. The tannins are silky and very ripe.

**Food Matching :** Parring with meat, either game or red. Great also with hard cheeses.



## **Chateau Lynch - Bages**

**Origin :** France.

**Appellation :** Pauillac AOC.

**Grape Varieties :** 75% Cabernet Sauvignon, 15% Merlot, 8% Cabernet Franc, 2% Petit Verdot.

**Tasting Note :** Balance and subtlety. On the nose, the freshness of the fruit stands out, finding subtle harmony with the wood. On the palate, it is rounded, smooth and mellowed. The tannins are silky and very ripe.

**Food Matching :** Parring with meat, either game or red. Great also with hard cheeses.



## **Echo de Lynch Bages**

**Origin :** France.

**Appellation :** Pauillac AOC.

**Grape Varieties :** 73 % Cabernet Sauvignon, 27 % Merlot

**Tasting Note :** Dark ruby in color, sweet nose of red fruits, plums and a touch of jam with some creamy vanilla oak. A good example of Pauillac with silky mouthfeel leading to a structured finish.

**Food Matching :** Fried Ribs of Veal, Barbecued Meat, Roasted Duck, Soft Cheese.



## **Chateau La Chapelle de Bages**

**Origin :** France.

**Appellation :** Pauillac A.O.C.

**Grape Varieties :** 80% Cabernet sauvignon, 20% Merlot.

**Tasting Note :** Very dark color. Aromas of red and black fruits. Mineral and undergrowth notes. Tannins are present but supple.

**Food Matching :** Red meats, wild game and cheese.



## **Chateau Les Hauts de Pontet Canet**

**Origin :** France.

**Appellation :** Pauillac.

**Grape Varieties :** 60% Cabernet Sauvignon, 35% Merlot, 4% Cabernet Franc, 1% Petit-Verdot.

**Tasting Note :** On the nose nice chalky minerality and red berries. On the palate red cherries, a touch of oak and a nice finish with a solid tannin structure.

**Food Matching :** Cepes and other mushrooms, Cheese, Game, Red meat.



## **Chateau Pontet Canet**

**Origin :** France.

**Appellation :** Pauillac.

**Grape Varieties :** 65% Cabernet Sauvignon, 32% Merlot, 2% Cabernet Franc, 1% Petit Verdot.

**Tasting Note :** A nose in which violet and red fruit predominate over distinguished woodiness. The high quality tannins reveal no trace of roughness. Impressive length.

**Food Matching :** Pairing with red meat and white meat.