



## SUMMARY

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<b>I – HISTORY</b>	p.2
I – 1. The origins	p.2
I – 2. The Lynch family	p.2
I – 3. The Cazes family	p.3
<b>II – VINEYARD AND VINES</b>	p.3
II – 1. Vineyard	p.3
II – 2. Wines	p.4
<b>III – VINIFICATION</b>	p.5
<b>IV – THE PEOPLE</b>	p.5
<b>V – ART AND WINE</b>	p.6
<b>VI – VISITS, TASTING COURSES, HOSPITALITY SERVICES</b>	p.8
VI – 1. Visits and Tasting Courses	p.8
VI – 2. Hospitality Services	p.9



CHATEAU  
LYNCH  BAGES

## I - HISTORY

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**Château Lynch-Bages** was owned by the **Lynch family** for three quarters of a century. They descended from John Lynch, a young Irishman from Galway who was chased out of his country in 1691. In the 18<sup>th</sup> century, **Count Jean-Baptiste Lynch**, mayor of Bordeaux, inherited the estate and handed over management to his brother **Michel Lynch**, who was also mayor of Pauillac during the French Revolution.

**Jean-Charles Cazes**, highly respected in the Médoc for his experience in viticulture and winemaking, bought the property in 1934. With his son André, he devoted all his energy to Lynch-Bages for more than 35 years. In 1974, his grand-son **Jean-Michel Cazes** set about restructuring and managing the estate and recently, in 2006, handed over the running of the property to his son **Jean-Charles**.



*Jean-Baptiste Lynch*

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### I – 1. The Origins

Situated at the gates of Pauillac, overlooking the Gironde estuary from the crest of one of the most beautiful gravel ridges of the commune, the vineyards lie on gravelly slopes situated on the south and south west extremities of the town. The cellars and other buildings of the chateau are about 500 yards from Pauillac, and are clearly visible from the “route du vin”.

Lynch-Bages takes a part of its name from the very ancient hamlet of Bages. The old “Domaine de Bages” seems to have existed within the same boundaries since the 16<sup>th</sup> century (the oldest descriptive documents conserved today date back to the beginning of the 18<sup>th</sup> century). It belonged for exactly three quarters of a century (1749-1824) to the Lynch family.

### I – 2. The Lynch Family

John Lynch, distant descendant of Hugo de Lynch, comrade of William the conqueror, was of a catholic family established in Ireland in the 12<sup>th</sup> century. One of the Galway fourteen “Tribes”, the Lynch has known through the centuries how to reach the most important positions in the city, in the history of which the family played an important part. Like many of Galway citizens, John Lynch settled at Bordeaux, a town a little like his own - a port and important business center. He became a well known merchant, and married in 1709 a local beauty who gave him two sons, Thomas and Jean-Arthur. In 1740, Thomas Lynch married Elisabeth, daughter of Pierre Drouillard, Trésorier Général de Guyenne and proprietor of the Bages estate.

At the death of Pierre Drouillard in 1749, the Bages property went naturally, to Elisabeth and Thomas Lynch. They in turn gave it to their son Jean-Baptiste, at his marriage in 1779. Jean-Baptiste Lynch was a personality. Count of the Empire in 1810, later “Pair de France”, he was mayor of Bordeaux in 1809. Often absent of Bordeaux and absorbed in public life, Count Lynch soon handed his property over to his brother Michael, who lived in Pauillac and became mayor of the town in 1797. Michael Lynch remained responsible for the Bages estate, up until 1824, where it was sold to Sebastien Jurine, a wine merchant from Geneva recently settled in Bordeaux. Thus, it was the property of the Bordeaux branch of the Lynch family, over a period of 75 years, from 1749 to 1824.



CHATEAU  
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### I – 3. The Cazes family



*From left to right,  
Sylvie CAZES-REGIMBEAU,  
Jean-Charles CAZES,  
Jean-Michel CAZES,  
Marina CAZES.*

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Lynch-Bages remained with the Jurine and eventually the Cayrou family until it was taken over by Jean-Charles Cazes in 1934.

Jean-Charles Cazes was known for his experience in wine making - also owner of Château Les Ormes De Pez in Saint-Estephe - he put all of his energy into managing his properties during 35 years. He is at the origin of the widespread reputation of Lynch-Bages' wines.

In 1972, when he died at the age of 95, his son André Cazes took over the management of the property and was soon after joined by his grandson Jean-Michel Cazes. Since 2006, a new generation, led by Sylvie Cazes-Régimbeau and Jean-Charles Cazes, has been looking after the future of the property.

## I - VINEYARD AND WINES

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### II – 1. Vineyard

The Lynch-Bages estate (**90 hectares**) is located just outside the city of Pauillac, overlooking the Gironde estuary, on one of the most beautiful gravelly plateau in the appellation.

The well-drained soil consists mainly of Garonne gravel. The sub-soil (marl, chalk, and thick clay-sand gravel, or hardpan) forms a solid, but fairly disjointed foundation, enabling the roots of old vines to grow to a depth of 6-8 metres. The average age of the vineyard is about 30 to 35 years. The plantation is traditional and characterized by a high density level of 9.000 vine-stocks / hectare.

The Lynch-Bages vineyard which is amazingly homogeneous, is the focus of much careful attention: short pruning, green harvesting, thinning-out, hand-picking with highly selective sorting.



CHATEAU  
LYNCH  BAGES

## II – 2. Wines



- **Château Lynch-Bages**

90 hectares  
73 % Cabernet-Sauvignon  
15 % Merlot  
10 % Cabernet-Franc  
2 % Petit-Verdot

Lynch-Bages is aged in French oak barrels, 70 % of which are renewed each year. True to the signature characteristics of their appellation, the wines of Lynch-Bages are well known for their complexity, and combine elegance with a powerful structure. Their suppleness allows them to be drunk after a few years, but they will also age well over the years.



- **Château Haut-Bages Averous**  
*Second Wine of Lynch-Bages*

Château Haut-Bages Averous once belonged to the Pauillac family Averous. Its vineyard, as Lynch-Bages' was spread around the gravelly plateau that surrounds the hamlet of Bages. United in 1973 with its great neighbour, its name today designates the second label of the grand cru, fruit of a strict selection process.

Made from a blend of wines originating from the youngest vines on the property (between 3 and 12 years old) and from plots chosen for the roundness and fruit in the wines they produce.

The style of Haut-Bages Averous is close to that of Lynch-Bages, with a typical Pauillac structure. Its wines bloom earlier than those of its elder sibling and allow earlier drinking as well.



- **Blanc de Lynch-Bages**

4,5 hectares  
40 % Sémillon  
45 % Sauvignon blanc  
15 % Muscadelle

There once existed several white grapes vines in the Lynch-Bages vineyard, planted in the past in order to provide a small amount of table grapes. With these grapes, Jean-Michel Cazes and Daniel Llose, technical manager at the estate, carried out over a number of years, successful trials of the elaboration of a confidential white wine.

Word of mouth did its work, and this new wine met a certain success, which encouraged them to create a new vineyard in 1988.

They planted 4 and a half hectares of traditional Bordeaux grape varieties on the property's best suited plots, hence giving birth to one of the most sought after white wines of the region.



### III – VINIFICATION

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Jean-Michel Cazes started renovating the whole property in 1974. In respecting the qualitative traditions of the appellation, new methods have been adopted and perfected in both the cellar and the vines.

The property has been provided with first class modern equipment, but the old 19th century vat room, a memory and witness to the wine-making of times gone by, has been maintained intact.

The grapes are hand-picked and the wine is made in a vatroom containing 35 stainless steel vats equipped with temperature control systems. After blending, and a rigorous selection process resulting in the second wine, château Haut-Bages Averous, **the wine is traditionally aged in oak barrels for 12 to 15 months before bottling.**

Blanc de Lynch-Bages is vinified in oak barrels at low temperatures and the wines are aged on their lees, with regular stirring throughout the winter allowing the aromas and complexity of the wine to develop.

### IV – THE PEOPLE

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- Jean-Michel Cazes, President, Supervisory Board
- Sylvie Cazes-Regimbeau, President, Board of Directors
- Jean-Charles Cazes, General Director
- Daniel LLOSE, Technical Director and Chief Winemaker
- Malou Le Sommer, Commercial Director
- Nicolas Labenne, Winemaker
- Jérôme Le Roux, Cellar Master
- Marina Cazes, Webmaster

## V – ART AND WINE

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### *Lynch-Bages welcomes Ryan Mendoza in 2009...*



Ryan Mendoza

*"Anna in Small Room"*  
Oil on canvas  
2008 - 2009

Since 1989, Château Lynch-Bages has invited an internationally renowned artist to exhibit his work. So, over the last few years, the property's old wine cellars have been able to play host to Pierre Alechinsky in 2001, Antoni Tàpies in 2002, Jean Le Gac in 2003, Ernest Pignon-Ernest in 2004, Jiri Kolar in 2005, Arnulf Rainer in 2006, Günther Förg in 2007, and lastly Hervé Di Rosa in 2008.

In 2009, the choice has fallen on the American artist Ryan Mendoza, one of the new generation of figurative painters, who will exhibit around 20 works in the chateau's old vatting room, from May to October.

We will be the first to enjoy a selection of works that he has just finished.

The exhibition comprises mostly medium and large-format oils on canvas as well as on paper, all completed between 2007 and 2009.

Selected by Jean-Michel Cazes and the artist, these work plunge us into a world where melancholy and burlesque merge, borne along by a sense of the artist's indubitable narrative skills. Together they form a collection called "A Glorious End to Nothing Special".

### **About the artist:**

Ryan Mendoza's pictures are often tinged with irony and melancholy. Taking his inspiration from old photos that he unearths in various flea markets in the towns that he visits, or from models posing for him, he paints obsessive and memorable pictures: pictures vibrant with unnerving singularity. These souls belong to the past and are long-since dead; Ryan Mendoza breathes new life into them by dealing with the subject with broad brush strokes. He then succeeds in bringing these models - those anonymous people - back to life, by depicting them as though they were asleep.

Lynch-Bages would like to thank the Galerie Lelong in Paris for their outstanding help with organizing this exhibition.

### ***"A Glorious End to Nothing Special"***

***Exhibition at chateau Lynch-Bages from May 15<sup>th</sup> to October 31<sup>th</sup> 2009***

***From 9:30 am to 1:00 pm (last visit at 12:00 pm) and from 2:00 to 6:30 pm (last visit at 5:00 pm)***

***Visit and tasting by appointment***

***Contact: +33 (0)5 56 73 24 00***

***E.mail: [accueil@lynchbages.com](mailto:accueil@lynchbages.com)***



*"Midsummer Night's Dream"*  
2008 - 2009  
Huile sur toile 235 x 278 cm

## VI – VISITS, TASTING COURSES, HOSPITALITY SERVICES

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### VI – 1. Visits and Tasting Courses

#### • Visits

The property is open every day of the year upon appointment (except between Christmas and New Year's Eve).

Visits of the Château conclude with a bespoke tasting of Lynch-Bages and Haut-Bages Averous 2001.

- **Opening Hours and Tarifs:** From 9:30 am to 1pm, and from 2 pm to 6:30pm.
- individuals: 8€ per person
- groups: 6€ per person (10 participants minimum).
- **Spoken Languages:** French, English, Spanish, German, Dutch.
- **Contact:** [accueil@lynchbages.com](mailto:accueil@lynchbages.com) / Tel. +33(0)5.56.73.19.31

#### • Tasting Courses

**L'Ecole du Bordeaux Wine School** intends to help wine buffs and professionals perfect their knowledge of Bordeaux wines and learn all about the art of tasting and enjoying fine wines.

The classes are run by **Barbara Migeat** and **Charles Thuillier** and are held at Lynch-Bages.

Barbara Migeat - manager of L'Ecole du Bordeaux - has over twelve years of experience in a number of different chateaux and institutions in Bordeaux. She holds a tasting diploma from the Bordeaux University of Oenology. Born in the Netherlands, Barbara naturally speaks dutch as well as English, French and German.

Charles Thuillier assists Barbara and holds a "Sommelier Conseil" diploma from the Wine University in Suze la Rousse (Rhône-Alpes). After a successful experience as a sommelier in a number of Michelin starred restaurants from the Relais & Châteaux chain, he further enriched his professional background in a Bordeaux wine broker office. Charles is an expert in wine tasting, wine and food pairing, cellar management and the wine economic environment.

All year round, L'Ecole du Bordeaux proposes tasting lessons for beginners and advanced levels.



#### Tasting Courses Themes:

- "Introduction to Tasting"
- "The Art of Blending"
- "Vintages"
- "The Different Appellations"
- " Bordeaux Great Terroirs"

#### Information and Reservation:

Barbara Migeat:

[barbara@bordeauxsaveurs.com](mailto:barbara@bordeauxsaveurs.com) / Tel. +33 (0)5 56 73 19 33



## VI – 2. Hospitality Services

### • Bordeaux-Saveurs

*Exclusive Wine Tours in the Bordeaux region...*

Many wine lovers appreciate expert guidance and tailor-made arrangements while visiting the wine chateaux of Bordeaux. For many years, Jean-Michel Cazes has welcomed visitors from all over the world who wish to discover the wealth of the great Bordeaux vineyards. In creating Bordeaux-Saveurs with his sister Sylvie Cazes-Régimbeau, he invites you to share the secrets of the French life style.

#### Information:

[www.bordeauxsaveurs.com](http://www.bordeauxsaveurs.com)

Tel. +33(0)5.56.90.91.92

### • Nearby Chateau Lynch-Bages

#### Hotel-restaurant Relais & Châteaux Cordeillan-Bages



#### Contact:

[www.cordeillanbages.com](http://www.cordeillanbages.com)

[contact@cordeillanbages.com](mailto:contact@cordeillanbages.com)

Tel. +33(0)5.56.59.24.24

#### Café-Restaurant Lavinal



#### Contact:

[Cafe.lavinal@bordeauxsaveurs.com](mailto:Cafe.lavinal@bordeauxsaveurs.com)

Tel. +33(0)5.57.75.00.09