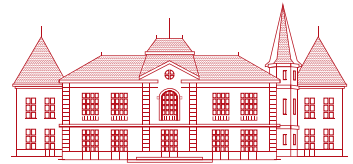


# CHÂTEAU LYNCH-MOUSSAS 2025

## GRAND CRU CLASSÉ

### PAUILLAC

LEVEL 3 HIGH ENVIRONMENTAL  
VALUE CERTIFICATION



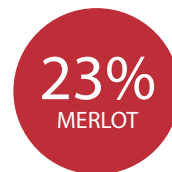
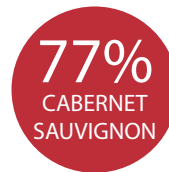
CHATEAU  
**LYNCH-MOUSSAS**  
GRAND CRU CLASSÉ EN 1855 - PAUILLAC



#### TASTING

« The color shows remarkable intensity. The powerful aromas impress with their freshness. Initial elegantly toasted notes give way to fruity hints of raspberry, complemented by a touch of menthol, revealing great complexity. The palate is dense and flavorful, leading into a finish that is both fresh and finely tannic. A great deal of elegance defines this Lynch-Moussas 2025. »  
Valérie Lavigne & Axel Marchal, consulting oenologists

#### BLEND



#### VINIFICATION

The must is first subjected to a short period of cold maceration to promote the extraction of aromas, color, and tannins. Alcoholic fermentation then takes place in stainless steel tanks over approximately ten days. The wine is subsequently run off and separated from the press wine, before undergoing malolactic fermentation. Each tank, originating from a distinct plot, is tasted individually in order to guide the blending of the different wines: the Grand Vin, Château Lynch-Moussas, the Second Wine Les Hauts de Lynch-Moussas, and the Third Wine Pauillac de Lynch-Moussas. The wine is aged in oak barrels for 16 to 18 months, approximately 56% of which are new.

# 2025 VINTAGE: A PERFECT BALANCE BETWEEN EARLY RIPENING AND FRESHNESS

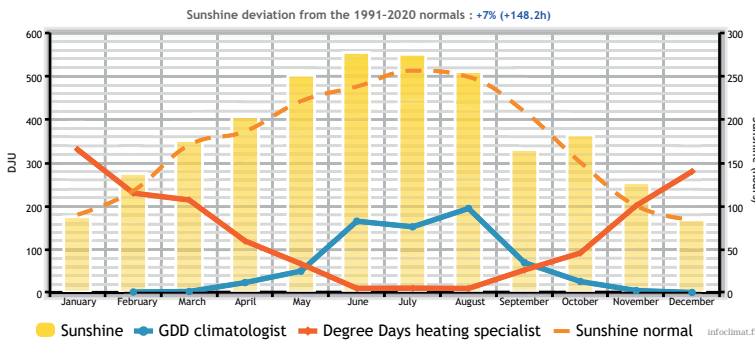
The 2025 vintage is shaping up to be outstanding, marked by a mild and dry winter that allowed winter work to be carried out under excellent conditions. Following an early and even budburst, the spring—both mild and dry—helped limit disease pressure. Flowering, early and rapid, took place at the end of May under favourable climatic conditions. The summer, characterised by a significant water deficit, promoted an equally early and uniform veraison. Hot and dry conditions persisted until mid-August, before giving way to strong diurnal temperature variations, ideal for perfecting grape ripeness. Harvesting, extremely early and beginning in the very first days of September, took place under very favourable conditions. Vinification, carried out with a focus on freshness, has resulted in a wine with vibrant fruit, a deep colour, a beautiful freshness on the palate, and a long aromatic persistence.

## AGRONOMIC YEAR

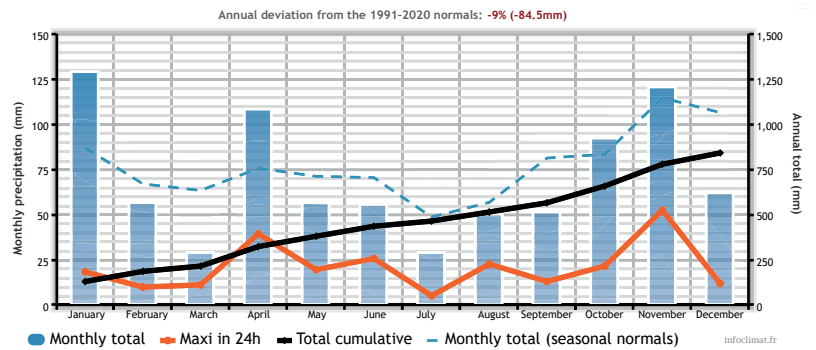


## 2025: A VINTAGE SHAPED BY CLIMATIC BALANCE

### MONTHLY SUNSHINE



### MONTHLY RAINFALL



### AVERAGE THERMAL AMPLITUDE

