

2024,

AIN'T NO MOUNTAIN HIGH ENOUGH

"Ain't No Mountain High Enough": a testament to the winemakers' determination and resilience in the face of climatic challenges.

Winter began with exceptionally high rainfall, accompanied by mild temperatures that eliminated any risk of frost. This combination led to an early budburst, setting the tone for a vintage where adaptability and vigilance would prove essential.

A wet spring put the vines to the test, increasing disease pressure significantly. These conditions required constant attention from the vineyard teams, whose swift and precise interventions helped safeguard the potential of the vintage. Despite an early start to the growing cycle, the vines gradually regained their balance, progressing steadily under improving weather conditions.

A dry summer, without excessive heat, played a crucial role in preserving the grapes' freshness and aromatic purity. The vineyard thrived under generous sunshine, mitigating the effects of spring and promoting steady, even ripening. Late-season rainfall provided the final touch, ensuring optimal balance before harvest.

Meticulous and selective harvesting ensured that only the healthiest, perfectly ripe grapes were brought in. The 2024 vintage, despite its challenges, has given rise to fresh, balanced, and elegant wines. Their harmony and finesse reflect the classic equilibrium of Bordeaux, offering a pure expression of the terroir and a promising future.

"Château Lynch-Bages 2024 displays a deep garnet hue and an expressive bouquet combining black fruits with menthol and spicy notes. The palate is round and silky, supported by a vibrant freshness. The tannins are smooth and well-balanced, leading to a long finish that highlights the elegance and purity of this vintage."

Nicolas Labenne, technical director, March 2025.

Appellation

Pauillac

Ageing

18 months

in French oak barrels

Surface

(75% new oak)

105 hectares

Blend

Terroir (soil)

70% Cabernet Sauvignon

Garonne gravel

24% Merlot

3% Cabernet Franc

Harvest

3% Petit Verdot

Hand-picked and sorted

at the vineyard and table

Analyses

Acidity: 3,7 g/L of H₂SO₄

Average yields (appellation)

Alcohol: 13% vol.

29.5 hL/ha

pH: 3,67

TPI: 76

