



Lynsolence

Appellation: Saint-Emilion Grand Cru

Varietal: 100% Merlot

Terroir: 2.5 Ha (6 acres) in the commune of St. Sulpice de Faleyrens at "Le Bert". Very gravelly sand, deep gravels, cool ferriferous sub-soil.

Vines: Average age 45 to 50 years, planting density 5600 plants/Ha, low yielding grafting stock. Vineyards grassed and drained.

Viticulture: Deleafing and green harvesting in June and August, manual removal of spurs, soil improvement using organic materials exclusively. Manual harvesting with rigorous selection on tables.

Average Yield: 19 - 25 Hl/Ha

Vinification: Fermentation in thermostatically controlled wooden vats and in 400 litre barrels. Cold maceration at 6° for 8-10 days before fermentation, long (>30 days) vat fermentation, *délestage* (the juice is removed and poured back over the cap) and *pigeage* (the cap is forced into the juice), malolactic fermentation in new barrels. Aging on lees. Aging in 100% new Tronçais Forest barrels for 18 months or more. [Read more...](#)

Tasting notes:

- **Robert Parker:** "Dense with silky tanins, fleshy mouthfeel"
94 (2012) - 90 (2010) - 93+ (2009) - 91 (2008)
90+ (2006) - 91-94 (2005) - 90 (2004) - 92 (2003)
- **Wine Spectator:** "Layered and lengthy..." **89 (2013)**
90 (2012) - 90 (2011) - 90 (2010) - 93 (2009)
- **Jancis Robinson :** **16 /20 (2015)**
- **Blind Tasted (Andreas Larsson):** **92 (2008) - 93 (2009)**

