



## Tuesday Tasting Dîner-dégustation - Château Lynch Bages

Tuesday  
**14**  
JANUARY



20H00 To 22H 00 | 190,00 € per person/



Château Lynch Bages wines are in line with Pauillac greatest wines. Lynch Bages style is due Charles Cazes' arrival in 1934. Innovative winemaker, emblematic figure of a new generation of owners, has taken risks to ensure harvests. Known to be often the last property to harvest in Pauillac, Jean-Charles Cazes has affirmed Lynch Bages taste. Thanks to several great vintages, Château Lynch Bages, has distinguished itself from other estates. The wines acquired, year after year, greater precision thus combining distinction and smoothness.

### **Blanc de Lynch-Bages 2018**

Pan-fried scallops, yuzu paste and iyokan

### **Château Lynch-Bages Pauillac 2015**

### **Château Ormes de Pez Saint-Estèphe 2015**

Vegetable tatin with celery and golden ball turnip

### **Château Lynch-Bages Pauillac 2005**

### **Château Lynch-Bages Pauillac 2011**

Roasted Kintoa pig rack, small stewed winter vegetables, black sesame sauce

### **Château Lynch-Bages Pauillac 1996**

### **Château Lynch-Bages Pauillac 2000**

24-month matured Comté cheese

Chocolate bite

[www.caves-legrand.com](http://www.caves-legrand.com)

LEGRAND FILLES ET FILS - 1, rue de la Banque 75002 Paris - Tél : +33 1 42 60 07 12 Fax : +33 1 42 61 25 51 [info@caves-legrand.com](mailto:info@caves-legrand.com)