



CHÂTEAU L'EVANGILE 1989

■ VINEYARD ATTRIBUTES

Appellation : AOC Pomerol, Bordeaux, France

The Pomerol appellation stretches on a plateau on the right bank of the Dordogne river, about 40km north east of Bordeaux. In Pomerol, merlot is king. The characteristics of Pomerol's clay soil give to this varietal an expression like nowhere else in the world.

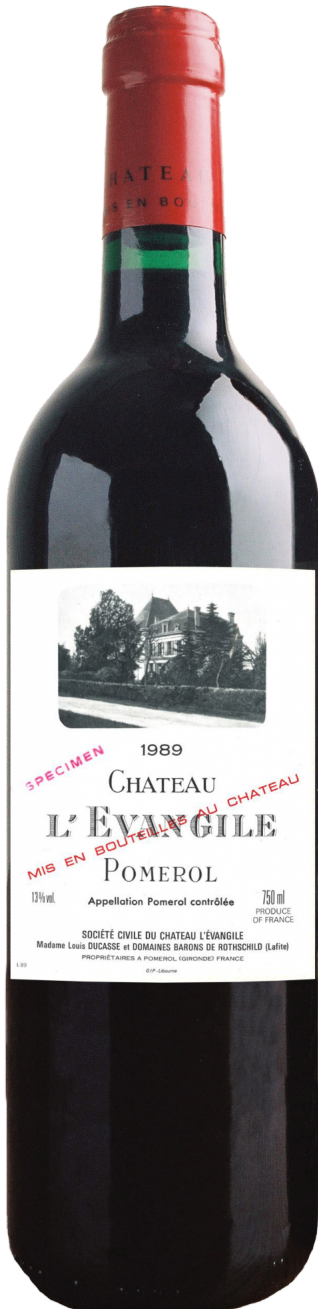
Terroir : L'Evangile's vineyard covers 22 hectares at the heart of the Pomerol plateau, sharing the appellation's best terroirs with two other prestigious properties. Here, through a mystery of geology, the heavy green clay soils are covered by a bed of gravel. These high quality soils are the source of the estate's great merlot, and the secret of Chateau l'Evangile's extraordinary power and depth.

■ WINE MAKING SCHEME

Alcoholic fermentation took place in temperature-controlled concrete vats and lasted for about 10 days. Pumping over and maceration times were adjusted for each vat, according to the terroir and the maturity of the tannins. Total maceration times were of 27 days on average for the merlot and 28 days for the cabernet franc. After maceration, the wine was transferred in new oak barrels for the malolactic fermentation, followed by 19 months of ageing.

■ TASTING NOTES

The nose reveals aromas of cedar with a smoky edge, followed by notes of sweet spices like cinnamon. A vintage that remains sunny for the decade with admirable density and structure for its age. An authentic Pomerol that retains a beautiful power coupled with perfectly integrated tertiary aromas.



TECHNICAL INFORMATION

Varietals : Merlot 76%, Cabernet franc 24%

Alcohol content : 13 % vol.

Total acidity : 3.14 g/l