



BLASON DE L'ÉVANGILE 2023

■ VINEYARD ATTRIBUTES

Appellation : AOC Pomerol, Bordeaux, France

Pomerol 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 typical clay soils of Pomerol allow this varietal to express like nowhere else in the world.

Terroir : Grapes selected for Blason are stemming from clay-sand and silty sand slopes with a clayey subsoil. These lighter soils allow for better root penetration and provide more regular and less limiting water supplies. The resulting wine is supple and elegant, lighter in style and more fruit driven than the Grand Vin, making it more accessible in its youth.

■ VINTAGE SUMMARY

Winter rainfall slightly above average allowed for a good start to the season. A frost episode in early April caused some minor, non-significant damage. The vegetative period unfolded under the characteristic mildness of Bordeaux. The second part of the season was marked by significant storm events and a strong disparity in rainfall distribution across different areas, making it a challenging vintage in terms of fungal pressure (black rot/mildew). Sanitary conditions tested the team, compounded by particularly vigorous vegetation under occasionally tropical conditions, especially in June. July and August brought optimal summer conditions, promoting full veraison and suggesting promising yields. The first week of September was marked by dry, hot—almost heatwave—days, which triggered the start of harvest on our gravel plots to preserve a fresh aromatic profile. Harvesting continued over three weeks, supported by a generous crop load and progressive ripening depending on the sector. Strict intra-parcel selection was carried out, particularly on the plateau, in order to fully express each terroir identity in our vats.

■ WINE MAKING SCHEME

Alcoholic fermentation take place in temperature-controlled concrete vats, during which some gentle pumping-overs are carried out to enhance extraction. The wine is then left to macerate without external intervention. Following maceration, 80% of the wine is transferred to French oak barrels that had held one wine, and 20% to vats for malolactic fermentation, and a maturation period of about 16 months.

■ TASTING NOTES

Fresh and floral structure.

The nose is defined by powdery notes pleasantly reminiscent of peony.

The palate remains supple and airy, highlighting the Pomerol identity of this wine. A hoppy finish brings great complexity to this delicate framework.

TECHNICAL INFORMATION

Varietals : Merlot 95%, Cabernet franc 5%

Alcohol content : 13,5 % vol.

pH : 3,8

Total acidity : 2,7 g/l

