



BLASON DE L'EVANGILE 2011

■ VINEYARD ATTRIBUTES

Appellation : AOC Pomerol, Bordeaux, France

■ VINTAGE SUMMARY

2011 was characterized by a very dry winter and start to the spring. Barely 150 mm of rain during the first five months of the year: a record! High temperatures in April, May and June caused the vines to grow very quickly, resulting in the first flowers appearing exceptionally early, in early May!

A cooler July gave the vines a chance to rest a little before an exceptionally hot August (with an average temperature of 31°C for the month). The grapes were harvested two weeks earlier than usual, and were of excellent quality with superb tannins.

The Merlot was rich and dense, but the low rainfall during the summer seriously reduced yields. The Cabernet grapes were small, with thick skins, but of very good quality.

■ WINE MAKING SCHEME

Length of ageing in oak barrels: 15 months in two year old barrels.

■ TASTING NOTES

Deep colour with hints of violet. Fresh, fruity nose (raspberry, Morello cherry, blackcurrants) with notes of mocha. Fine attack with fruity notes and silky tannins. The palate is long, and very fruity thanks to the well-ripened tannins.



TECHNICAL INFORMATION

Varietals : Merlot 85%, Cabernet franc 15%

Yield : 33 hL/ha

Alcohol content : 13.5 % vol.

Total acidity : 3.59 g/l