BLASON DE L'EVANGILE 2019

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 ligther 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

After a mild winter, the spring was cool with some frost warnings in April and early May, and growth was rather slow with bud break on 25 March.
Flowering went smoothly around 4 June followed by heavy rain at the start of the month. There were two heatwaves during the summer, after which August was relatively clement, punctuated by a few welcome rainy spells. Together, these factors resulted in a uniform véraison (when the grapes change colour) and uniform ripening. 20 mm of rain at the beginning of September enabled us to obtain grapes in perfect health that had reached optimal maturity. Despite the berries being slightly lighter, the Cabernet Franc revealed great elegance and freshness, perfectly accompanying the power of the Merlot. The harvests took place from 13 September to 3 October.

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

Deep colour with glints of garnet. The nose presents toasted notes and cocoa, suggesting nuances of roasting. On the palate, the flavours are intense with notes of black fruit (blackberries) underscored by a lightly camphorated, resinous freshness. The palate is dense and complex with a delicious hint of kirsch.

TECHNICAL INFORMATION

Varietals : Merlot 95%, Cabernet franc 5%
Yield : 37 hL/ha
Alcohol content : 15 % vol.
pH : 3.85
Total acidity : 2.95 g/l