



## CHÂTEAU L'ÉVANGILE 2002

### ■ 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'Évangile'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'Évangile's extraordinary power and depth.

### ■ VINTAGE SUMMARY

The warm and dry winter was followed by a rather cold and rainy period during flowering which led to incidents such as coulure (flower abortion) and millerandage (poor fertilization with mixed size berries). Fortunately, the cold months of July and August were followed by a superb September: dry, hot and sunny in the day, cool with north-east wind in the evening.

### ■ 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 17 months of ageing. The barrels are made by the Tonnellerie des Domaines Barons de Rothschild (Lafite) in Pauillac.

### ■ TASTING NOTES

A deep red color.

Delicate nose with notes of roasted coffee underlined by aromas of black fruits reminiscent of blackcurrant. A direct and fresh attack with lots of fruit on a powerful and smooth tannic structure. A full and persistent mouth with a balanced and complex finish.



#### TECHNICAL INFORMATION

**Varietals** : Merlot 76%, Cabernet franc 24%

**Yield** : 34 hL/ha

**Alcohol content** : 13.5 % vol.

**pH** : 3.70

**Total acidity** : 3.20 g/l