



BLASON DE L'EVANGILE 2012

■ VINEYARD ATTRIBUTES

Appellation : AOC Pomerol, Bordeaux, France

■ VINTAGE SUMMARY

A complex year with a lot of ups and downs! The beginning of the year was difficult with periods of intense cold and humidity, resulting in a mixed flowering and significant losses in terms of yields. The beginning and the middle of the summer saw some fine sunny periods but also brought high levels of humidity. Fortunately, conditions in August and September were excellent which enabled the grapes to ripen very satisfactorily, and to present good potential. Due to rain, the harvest was spread over three weeks; this was unusual, but ultimately gave satisfactory results.

■ WINE MAKING SCHEME

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

■ TASTING NOTES

Deep, clear colour with hints of violet. Fruity nose of red berries (raspberries and redcurrants) with notes of toast. On the palate, the attack is clean with a well-enveloped, balanced tannic structure. The texture is very velvety thanks to the ripe, well-coated tannins. The finish is fruity but it is the quality of the tannins that dominates.



TECHNICAL INFORMATION

Varietals : Merlot 67%, Cabernet franc 33%

Yield : 30 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3.7 g/l