



BLASON DE L'EVANGILE 2018

■ 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

This year, the frost forced us to carry out extraordinary selection within the plots, meticulously marking the vines affected by frost and those that had been spared, and this continued until the harvest, which required intricate sorting. A classic maceration of 30 days and promising blends in January have confirmed our impressions of a vintage with balance between great aromatic freshness, quality of tannins and length.

■ 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, dense colour with glints of violet.

Refined, fresh nose with subtle, elegant aromas of mocha.

Generous on the palate with fruity notes of raspberry and Morello cherry. Ripe, delicate, well-coated tannins contribute to the wine's power and length. The finish is subtle and smooth.



TECHNICAL INFORMATION

Varietals : Merlot 60%, Cabernet franc 40%

Yield : 17 hL/ha

Alcohol content : 14.5 % vol.

pH : 3.90

Total acidity : 3.10 g/l