



## BLASON DE L'EVANGILE 2007

### ■ 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 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

After a cold damp winter, the high temperatures in March and April were good for vegetative growth. This was followed by a long, mild grey period, without extremes, which lasted until August. These conditions required increased supervision of the vines. The good weather stabilised at the beginning of September and favoured good, calm, ripening of the grapes. This vintage is characterised by a year of 13 lunar cycles and a longer than usual vegetative cycle.

### ■ WINE MAKING SCHEME

Alcoholic fermentation took place in temperature-controlled concrete vats, during which some gentle pumping-overs were carried out to enhance extraction. The wine was then left to macerate without external intervention.

Following maceration, 80% of the wine was transferred to French oak barrels that had held one wine, and 20% to vats for malolactic fermentation, and a maturation period of about 15 months.

### ■ TASTING NOTES

An expressive and open nose with aromas of ripe.

The palate has a beautiful solidity coated with black fruit notes allowing to fully express this wine from Merlot.



#### TECHNICAL INFORMATION

**Varietals** : Merlot 100%  
**Yield** : 38 hL/ha  
**Alcohol content** : 13 % vol.  
**Total acidity** : 3.75 g/l