



CHÂTEAU L'ÉVANGILE 2023

■ 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.

■ WINE MAKING SCHEME

Alcoholic fermentation take place in temperature-controlled concrete vats and lasted for about 10 days. Pumping over and maceration times are adjusted for each vat, according to the terroir and the maturity of the tannins. Total maceration times is between 21 and 25 days. After maceration, the wine is transferred in new oak barrels for the malolactic fermentation, followed by 18 months of ageing. The barrels are made by the Tonnellerie des Domaines Barons in Pauillac.

