



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.

■ VINTAGE SUMMARY

Winter rainfall slightly above average allowed for a good start to the season. A frost episode in early April caused some minor, non-significant damage. The vegetative period unfolded under the characteristic mildness of Bordeaux. The second part of the season was marked by significant storm events and a strong disparity in rainfall distribution across different areas, making it a challenging vintage in terms of fungal pressure (black rot/mildew). Sanitary conditions tested the team, compounded by particularly vigorous vegetation under occasionally tropical conditions, especially in June. July and August brought optimal summer conditions, promoting full veraison and suggesting promising yields. The first week of September was marked by dry, hot—almost heatwave—days, which triggered the start of harvest on our gravel plots to preserve a fresh aromatic profile. Harvesting continued over three weeks, supported by a generous crop load and progressive ripening depending on the sector. Strict intra-parcel selection was carried out, particularly on the plateau, in order to fully express each terroir identity in our vats.

■ 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.

■ TASTING NOTES

A brilliant colour reveals a fine balance between power and acidity.

The nose is charming, with cedar notes and subtle hints of violet.

The palate opens gracefully with a profile of sweet spices, followed by a touch reminiscent of roasted chestnut, and is ultimately completed by silky tannins.

This wine shows promising ageing potential for the years to come.



TECHNICAL INFORMATION

Varietals : Merlot 78%, Cabernet franc 21%, Cabernet sauvignon 1%

Alcohol content : 13,5 % vol.

pH : 3,8

Total acidity : 2,7 g/l