



CHÂTEAU L'EVANGILE 2008

■ 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'Evangile'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'Evangile's extraordinary power and depth.

■ VINTAGE SUMMARY

After a grey, wet spring, resulting in a late, problematic flowering (a huge amount of fruit failing to set, explaining the very low yield), we had a dry sunny July. An overcast August helped to preserve a fine freshness before wonderful weather in September and October enabled the grapes to fully ripen.

■ WINE MAKING SCHEME

Alcoholic fermentation took place in temperature-controlled concrete vats and lasted for about 10 days. Pumping over and maceration times were adjusted for each vat, according to the terroir and the maturity of the tannins. Total maceration times were of 27 days on average for the merlot and 28 days for the cabernet franc. After maceration, the wine was 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 de Rothschild (Lafite) in Pauillac.

■ TASTING NOTES

Dense, dark colour with hints of violet.

Intense nose with mocha, stone fruits, violets and spices. Generous and full-bodied in the mouth, with a powerful, harmonious texture. Smooth finish with lots of very soft tannins that remain dense without being aggressive.



TECHNICAL INFORMATION

Varietals : Merlot 88%, Cabernet franc 12%

Yield : 27 hL/ha

Alcohol content : 14.5 % vol.

Total acidity : 4.2 g/l