

BLASON DE L'ÉVANGILE 2021



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

2021 was a year marked by an Atlantic climate, in which our great early-ripening plots of gravel-clay were our best allies in the search for balance. Aromatic freshness, particularly in the Cabernet Franc, which reached a record percentage in the blend! An episode of frost in spring, with capricious weather. This first vintage to be certified organic has enabled us to make progress in the face of climatic hazards, particularly on the Merlot grapes, and to learn how to react more effectively.

■ 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

The color is intense, with ruby hints.

The nose is fine and indulgent, with a marked delicacy underlined by notes of red berry.

The palate stands out for its spicy, resinous structure, with a soft finish to complete the panoply of a charming wine

TECHNICAL INFORMATION

Varietals: Merlot 84%, Cabernet franc 16%

pH: 3.66

Total acidity: 3.12 g/l

