



## CHÂTEAU L'EVANGILE 1999

### ■ 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

1999 had been a typical year for the winegrower. An important work was required throughout the year. High temperatures combined with regular rainfalls led to very nice grapes.

The harvests took place from 14 September to 25 September for the Merlot and on 27 & 28 September for the Cabernet Franc.

### ■ WINE MAKING SCHEME

La fermentation alcoolique s'est déroulée dans des cuves en ciment à 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 16 months of ageing. The barrels are made by the Tonnellerie des Domaines Barons de Rothschild (Lafite) in Pauillac.

### ■ TASTING NOTES

Rich and complex for the vintage. Aromas of berries, herbs and tobacco. Medium-to-full bodied, with velvety tannins and a medium finish. Soft and very pleasant.



#### TECHNICAL INFORMATION

**Varietals :** Merlot 80%, Cabernet franc 20%

**Alcohol content :** 13 % vol.

**Total acidity :** 3.10 g/l