



BLASON DE L'EVANGILE 2006

■ 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 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

The warm spring was followed by a very nice weather in July and quite a cool August. These conditions gave way to ripe grapes with lots of freshness. At the beginning of September the sun came back in full strength offering a perfect finish to the phenolic maturity.

■ WINE MAKING SCHEME

Alcoholic fermentation took place in temperature-controlled concrete vats, during which some gentle pumping-overs were carried out to enhance extraction. The wine was then left to macerate without external intervention.

Following maceration, 80% of the wine was transferred to French oak barrels that had held one wine, and 20% to vats for malolactic fermentation, and a maturation period of about 15 months.

■ TASTING NOTES

Dense and deep colour.

Expressive nose of red fruits, blackcurrant and blackberry enhanced by light spicy notes. Silky on the palate, balanced and subtle tannins with a velvety finish. Cherry notes are revealed at the end.

A promising wine.



TECHNICAL INFORMATION

Varietals : Merlot 87%, Cabernet franc 13%

Yield : 31 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3.3 g/l