



BLASON DE L'ÉVANGILE 2022

■ VINEYARD ATTRIBUTES

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

An early and dry year, with incomplete water reserves in the soil from the start of the season. A significant frost episode hit during the night of April 4th to 5th, but human and technical efforts helped containing the damage. The spring was marked by a historical drought, limiting the vegetative growth of the plant. After flowering in mid-June, approximately 80 mm of rainfall allowed for good respiration in this dry vintage. In total, there were 21 days of heatwave during the spring and summer, marked by very dry weather and high temperatures, requiring adaptation. Despite everything, some vines showed incredible resilience. After tasting the first grapes, the decision was made to first harvest the west-facing berries to select the ripest grapes, followed by the east-facing ones for those with a fresher fruit profile. Deliberately, the Cabernet were harvested early to bring freshness to the final blend. Intra-plot selections were also crucial in choosing the grapes at their optimal maturity. In the cellar, cold pre-fermentation maceration captured fresh fruit, with shorter and gentler maceration times to avoid extracting the harshness of the tannins. The Merlot planted on deep gravel proved invaluable for this 2022 vintage.

■ 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 Blason is charming and lively, opening onto a juicy palate full of indulgence. It has all the qualities of a Pomerol, seducing with the ripeness of its fruit and the finesse of its tannins, complemented by an elegant spicy framework.



TECHNICAL INFORMATION

Varietals : Merlot 81%, Cabernet franc 19%

Alcohol content : 14 % vol.

pH : 3,8

Total acidity : 2,5 g/l