



CHÂTEAU L'EVANGILE 2015

■ 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

Conditions during 2015 were ideal. After a fairly mild winter, the vines' growth cycle started normally in early April. Spring brought fine weather with gentle temperatures and relatively little rain. Flowering was fast and uniform, promising a plentiful harvest. The summer was magnificent with well-above average temperatures in July and light showers just when they were needed, creating conditions in which the vines were able to flourish. A very hot August was followed by a superb September. Some rain arrived just before the harvests, allowing the grapes to reach a perfect state of ripeness, and making this a truly exceptional vintage.

■ 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

Deep, dense colour with glints of violet. Very expressive nose with black fruit and subtle notes of toast. On the palate, the attack is powerful, dense and structured. The mid-palate is full-bodied, with a fine, well-balanced tannic structure. The finish has plenty of volume with superbly ripened tannins, while remaining elegant and refined, thanks to the quality of the grapes of this exceptional vintage.



TECHNICAL INFORMATION

Varietals : Merlot 84%, Cabernet franc 16%

Yield : 32.5 hL/ha

Alcohol content : 15.5 % vol.

Total acidity : 3.10 g/l