



## BLASON DE L'EVANGILE 2016

### ■ 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 year began with mild, rainy weather, and then gradually, as the months passed, proved to be exceptional. The winter of 2016 was the warmest and rainiest ever recorded! Bud break took place at the end of March and mid-flowering was on 5th June. The summer was hot and very dry.

Fortunately, the water reserves accumulated during the winter helped the vines not to suffer from any stress, but as a result, yields at l'Evangile were quite low for this vintage. The grapes finished ripening in September in clement weather, with a little rain and cool nights, preserving the grapes' freshness and producing an exceptional vintage.

### ■ 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 16 months.

### ■ TASTING NOTES

Clear, deep colour with glints of violet. The nose is powerful and intense, with fresh notes of raspberry and blackcurrant. On the palate, the attack is clean and direct with a balanced, refined tannic structure. The mid-palate is full-bodied and silky with beautifully ripe tannins. Fresh, fruity finish.

Serve at between 16 and 18°C.



#### TECHNICAL INFORMATION

**Varietals** : Merlot 74%, Cabernet franc 26%

**Yield** : 28 hL/ha

**Alcohol content** : 14 % vol.

**pH** : 3.73

**Total acidity** : 3.4 g/l