



CHÂTEAU L'EVANGILE 2014

■ 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

Thanks to a mild, rainy winter, the vines' growth cycle started two weeks earlier than the average for Bordeaux and bud break was in mid-March, which is unusual. A warm April was followed by a cool, wet May with occasional spikes of heat. Flowering at the beginning of June was very satisfactory and promised an early, high quality vintage. Alternating periods of rain and warmth then slowed growth and much of the advance was lost; July was cold and wet, August was cloudy and fairly cool. From the end of August, the region experienced an "Indian summer" with hot, dry weather until the end of October. It was the warmest September recorded for nearly a century...

As a result, the grapes were able to ripen gradually during September and October in the unusually mild conditions and the harvest was of excellent quality.

■ 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, dark colour with hints of violet. Very intense nose with dark berries (Morello cherries, blackcurrants) and fresh notes of mocha and toast. On the palate, the attack is powerful, dense and structured. The mid-palate is silky, with a powerful, balanced tannic structure. The finish is dense and very velvety, thanks to the coated, well-ripened tannins: an excellent vintage.



TECHNICAL INFORMATION

Varietals : Merlot 87%, Cabernet franc 13%

Yield : 31 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3.40 g/l