



CHÂTEAU L'EVANGILE 2009

■ 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 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

After a complex start to the growth season due to persistent damp conditions, fine weather finally arrived to stay at the end of June. The summer was hot and dry, punctuated in July, August and September with periods of light rain that prevented any water stress from developing. Fairly high day time temperatures combined with fine cool nights favoured slow ripening. The Merlot developed very full flavour, with levels of ripeness and potential alcohol that are rarely reached. The Cabernet Franc grapes remained rather small with thick skins, which reduced the volume of the harvest but had a very positive effect on the quality, with excellent levels of ripeness and expression of tannins.

Harvests took place over an extended period, from 11 September to 7 October for the Merlot, and from 18 September to 7 October for the Cabernet Franc.

■ 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

Dark, dense, deep colour with hints of dark purple. The nose is refined, fresh and fruity (raspberry, blackcurrant) with subtle, elegant notes of mocha and coffee. The attack is generous with fruity notes and delicate tannins. The palate is long, powerful and silky due to the very ripe tannins. The finish is enveloped in a rich creaminess.



TECHNICAL INFORMATION

Varietals : Merlot 76%, Cabernet franc 24%

Yield : 39,3 hL/ha

Alcohol content : 15 % vol.

Total acidity : 3,5 g/l