



CHÂTEAU L'EVANGILE 2007

■ 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

After a cold damp winter, the high temperatures in March and April were good for vegetative growth. This was followed by a long, mild grey period, without extremes, which lasted until August. The good weather stabilised at the beginning of September and favoured good, calm, ripening of the grapes. This vintage is characterised by a year of 13 lunar cycles and a longer than usual vegetative cycle.

■ 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

Discreet on the nose. Very round on the palate, full-bodied on attack and a generous mid-palate. Delicate with solid texture. Very well-integrated oak.



TECHNICAL INFORMATION

Varietals : Merlot 84%, Cabernet franc 16%

Yield : 38 hL/ha

Alcohol content : 13.5 % vol.

Total acidity : 3.35 g/l