



BLASON DE L'EVANGILE 2008

■ 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

After a grey, wet spring, resulting in a late, problematic flowering (a huge amount of fruit failing to set, explaining the very low yield), we had a dry, sunny July. An overcast August helped to preserve a fine freshness before wonderful weather in September and October enabled the grapes to fully ripen.

■ 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 15 months.

■ TASTING NOTES

Intense, deep colour; direct, open, fruity nose, with a fine expression of terroir for this 100% Merlot wine. In the mouth, it is big, full-bodied and heady with fresh notes of dark fruit. The finish is long, with a mellow, balanced, deep tannic structure.



TECHNICAL INFORMATION

Varietals : Merlot 100%
Yield : 27 hL/ha
Alcohol content : 14 % vol.
Total acidity : 4.5 g/l