



## BLASON DE L'EVANGILE 2013

### ■ 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 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

2013 was a complex year that generated a great deal of work in both the vineyard and the winery! The beginning of the year was cold and wet, resulting in a mixed flowering and significant quantitative losses due to flower abortion and uneven grape size. The summer then arrived with very high temperatures (over 43°C) and their natural consequence, i.e. very violent thunderstorms, that fortunately did not cause any damage to our vines. The grapes progressed very quickly, developing density. From the end of first week of September, the variable weather returned, with a mixture of very fine warm periods and rain storms.

### ■ WINE MAKING SCHEME

Alcoholic fermentation take place in temperature-controlled concrete vats, during which some gentle pumping-overs are carried out to enhance extraction. The wine is then left to macerate without external intervention.

Following maceration, 80% of the wine is 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

Deep, very dark colour with glints of violet. Fruity nose of red berries (redcurrants) with notes of mocha. On the palate, the attack is fresh, with a dense, well-balanced tannic structure. The mid-palate is long and smooth thanks to the ripe tannins. The finish is rounded, with impressively intense tannins making this a very pleasant wine.



#### TECHNICAL INFORMATION

**Varietals** : Merlot 92%, Cabernet franc 8%

**Yield** : 26 hL/ha

**Alcohol content** : 12.5 % vol.

**Total acidity** : 3.6 g/l