



BLASON DE L'EVANGILE 2005

■ 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

The 2005 vintage will be remembered for its exceptional weather conditions hardly ever witnessed in the region. Spring was warm, the drought early and July, August and September gave the grapes ideal rich sugar and polyphenol levels. A great vintage.

■ 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 16 months.

■ TASTING NOTES

Elegant and powerful nose accompanied by notes of black cherry and coffee.

Dense, smooth and sturdy attack on the palate revealing silky tannins and great aromatic complexity.

A soft finish marked by black stone-fruit aromas.



TECHNICAL INFORMATION

Varietals : Merlot 85%, Cabernet franc 15%

Yield : 38 hL/ha

Alcohol content : 14 % vol.

Total acidity : 3.3 g/l