



BLASON DE L'EVANGILE 2020

■ 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

This year started early with a few frost warnings without significant impact on the vegetative cycle. The spring was then rather wet with heavy rainfall until mid-June allowing a regular growth of the vine. One of the highlights of this vintage was however an intense drought during the summer months, fortunately punctuated by a stormy spell from the 12th to the 16th of August bringing 35 mm of rain and supporting the veraison. These high temperatures during the harvest forced us to pick our grapes early in an excellent sanitary state coupled with an optimal phenolic maturity. The heat waves of the 4th and 12th-16th of September led us to harvest all the plots during this short window with a homogeneous and complete quality.

■ 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 16 months.

■ TASTING NOTES

The color is deep with garnet reflections.

The nose is marked by spicy notes reminiscent of cinnamon and cardamom prolonged by red fruits. A certain vivacity in the mouth emphasizes a fresh fruit, a subtle mix between blackberry and raspberry. The mouth ends with elegant and silky tannins.



TECHNICAL INFORMATION

Varietals : Merlot 87%, Cabernet franc 12%, Cabernet sauvignon 1%

Alcohol content : 14 % vol.

pH : 3.85

Total acidity : 2.60 g/l