



## CHÂTEAU L'EVANGILE 1996

### ■ 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

The growing season was excellent in 1996, with optimal conditions for the grapes. August was tough, cold, and rainy drenching the winemakers' spirits. Fortunately the sun came back in September. These are the three phases of this vintage which produced this rich, dense, structured, and complex wine. this vintage lives up to its high praise, and can be cherished after ages.

### ■ 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 19 months of ageing. The barrels are made by the Tonnellerie des Domaines Barons de Rothschild (Lafite) in Pauillac.

### ■ TASTING NOTES

Very good colour, ample nose. Good fresh fruit, lovely berry and strawberry. Elegant, rich and powerful. Dense attack in mouth with a very good acidity. Lots of concentrated tannins and ripe. Plenty of dimension, long fruity finish. This bottle has really impressed by it power.



#### TECHNICAL INFORMATION

**Varietals** : Merlot 70%, Cabernet franc 30%

**Yield** : 35 hL/ha

**Alcohol content** : 13 % vol.