



Blason de L'Évangile 2018

BACKGROUND

In 1990, Domaines Barons de Rothschild Lafite acquired L'Évangile from the Ducasse family. Chateau L'Évangile has had a long and illustrious history in Pomerol. In the second edition of Cocks Féret in 1868, L'Évangile is listed as a "Premier Cru du Haut-Pomerol." The estate first appeared in the 1741 land registry under the name of "Fazilleau", remaining until the mid 18th century and then as L'Évangile after its then owner "Isambert" renamed the estate in 1862. The vineyards of the 54 acre property in the heart of the Pomerol Plateau, surrounding the Château, have a curious long strip of deep gravel beds pitted with sand and clay.

TERROIR & VINTAGE NOTES

Grapes selected for Blason are stemming from clay-sand and silty sand slopes with a clayey subsoil. 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. After a mild winter, the spring was cool with some frost warnings in April and early May, and growth was rather slow with bud break on March 25th. There were two heat waves during the summer, after which August was relatively clement, punctuated by a few welcome rainy spells. Together, these factors resulted in a uniform véraison (when the grapes change color) and uniform ripening. An inch of rain at the beginning of September enabled us to obtain grapes in perfect health that had reached optimal maturity. Despite the berries being slightly lighter, the Cabernet Franc revealed great elegance and freshness, perfectly accompanying the power of the Merlot. The harvests took place from September 13th–October 3rd.

WINEMAKING & AGING

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 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

Deep color with glints of garnet. The nose presents toasted notes and cocoa, suggesting nuances of roasting. On the palate, the flavors are intense with notes of black fruit (blackberries) underscored by a lightly camphorated, resinous freshness. The palate is dense and complex with a delicious hint of kirsch.



750ML



ORIGIN

Pomerol AOC, Bordeaux, France

GRAPE VARIETIES

60% Merlot, 40% Cabernet Franc

SIZES

750ml

TECHNICAL DETAILS

ABV: 14.5%, TA: 3.1, Ph: 3.9, Closure: Cork

WINEMAKER

Olivier Tregoeat

