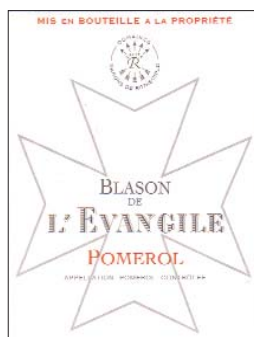


CHÂTEAU L'EVANGILE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Pomerol, France



Blason de L'Evangile 2008

THE VINEYARD

Indeed Blason de L'Evangile, the second label of Château L'Evangile, is selected from vats of the "Grand Vin" Château L'Evangile, it features characteristics similar to those of the "Grand Vin", but with lesser potential for ageing as its ageing in barrels is much shorter. Its name comes from the former owners who used their emblem. It must be drunk younger than its more robust counterpart. By one of those curious mysteries of Bordeaux soil, a long strip of gravel appears in the middle of the Pomerol Plateau, mixing with the local clay. The wines of this soil have been well known since the poet Ausonius sang their praise. The property was known as "Fazilleau" until the mid 18th century, and soon after, became famous under its present denomination "Château L'Evangile". The 14 hectare vineyard is grouped around the Chateau on clay-based gravel. The vines, on average, are 30 years old.

HARVEST & AGEING

Pomerol is traditionally planted in Merlot (65%) which contributes the fruit, the body and the softness to the wine. Boucher (the local name for Cabernet Franc) which gives structure and finesse to the wine is also grown. After a grey, wet spring, resulting in a late, problematic flowering (a huge amount of fruit failing to set, explaining the very low yield of 27 hl/ha), we had a dry, sunny July. An overcast August helped to preserve a fine freshness before wonderful weather in September and October enabled the grapes to fully ripen. The harvest's took place from the 29th of September until the 14th of October for the Merlot and the 6th & the 13th October for the Cabernet Franc. Pumping over and maceration times were adapted to each vat, according to the plot and the level of ripeness of the tannins. Alcoholic fermentation took place in concrete and stainless steel vats and with temperature control for 10 days. Maceration lasted 22 days. Malolactic fermentation was carried out in concrete and stainless steel vats. The wine was then aged for 15 months in barrels.

WINEMAKER'S NOTES

Intense, deep color; direct, open, fruity nose, with a fine expression of terroir for this 100% Merlot wine. In the mouth, it is big, full-bodied and heady with fresh notes of dark fruit. The finish is long, with a mellow, balanced, deep tannic structure.

Grape Varieties: 100% Merlot

Yields: 27 hl/ha

Average Production: 700 cases

Finished Alcohol: 14 %

Total Acidity: 4.5 g/l

