

CHÂTEAU L'ÉVANGILE

LES DOMAINES BARONS DE ROTHSCHILD (LAFITE)

Pomerol, France



Château L'Évangile 2008

THE VINEYARD

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'Évangile". 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 over-cast 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 25 to 28 days, depending on the plots. Malolactic fermentation was carried out in 100% in new barrels. The wine was then aged for 18 months in barrels: 75% in new barrels and 25% in barrels of one wine

WINEMAKER'S NOTES

Dense, dark color with hints of violet. Intense nose with mocha, stone fruits, violets and spices. Generous and full-bodied in the mouth, with a powerful, harmonious texture. Smooth finish with lots of very soft tannins that remain dense without being aggressive.

Grape Varieties: Merlot 84 %, Cabernet Franc 16 %

Yields: 38 hl/ha

Average Production: 3,200 cases

Finished Alcohol: 14.5 %

Total Acidity: 4.2 g/l



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