



BLASON DE L'EVANGILE 2010

■ VINEYARD ATTRIBUTES

Appellation : AOC Pomerol, Bordeaux, France

■ VINTAGE SUMMARY

After a fairly wet winter, the fine weather arrived to stay in April. Conditions were ideal: hot and dry, with water reserves maintained by a few rainy spells in June and September, while high temperatures combined with cool nights enabled the grapes to ripen slowly and steadily.

The Merlot and Cabernet were thus excellent in terms of quality, but slightly lower in quantity compared to previous years due to the lack of rain during the summer. This is a very high quality vintage with beautifully ripened grapes and excellent expressions of tannins.

■ WINE MAKING SCHEME

Length of ageing in oak barrels: 15 months in two year old barrels.

■ TASTING NOTES

Dense, deep, dark colour. Fresh, fruity nose (raspberry, Morello cherry, blackcurrant) with notes of toast. The attack is refined and silky with fruity notes and delicate, ripe tannins. The palate is long and very smooth, thanks to the beautifully ripe tannins. The finish is silky and well balanced.



TECHNICAL INFORMATION

Varietals : Merlot 89%, Cabernet franc 11%

Yield : 31 hL/ha

Alcohol content : 14.5 % vol.

Total acidity : 4.0 g/l