



CHÂTEAU L'EVANGILE 2001

■ 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'Évangile'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 climatic year was varied, after a very wet winter with very warm temperatures, the bud burst occurred early and the flowering was consistent. A few problems of coulure were encountered on the Merlots.

Summer changed from hot to cloudy periods all the way up to the harvests. The 'veraison' took place a week later than usual, and the maturation of the grapes was quite varied which meant that extra attention was required during the harvest.

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

■ TASTING NOTES

A deep garnet-red color. The vanilla and tropical fruit notes on the nose lead to very ripe red fruit flavors. The woody notes are very mellow. The attack in the mouth is intense and sophisticated. This wine is very elegant and the high alcoholic degree balances out the powerful structure. Smooth tannins with a long and fine finish, which ends on splendid fruit.



TECHNICAL INFORMATION

Varietals : Merlot 79%, Cabernet franc 21%

Yield : 44 hL/ha

Alcohol content : 13 % vol.

pH : 3.8

Total acidity : 3.4 g/l