



BLASON DE L'EVANGILE 2004

■ 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 typical clay soils of Pomerol allow this varietal to express like nowhere else in the world.

Terroir : Grapes selected for Blason are stemming from clay-sand and silty sand slopes with a clayey subsoil. These lighter soils allow for better root penetration and provide more regular and less limiting water supplies. 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.

■ VINTAGE SUMMARY

The 2004 vintage was marked by moderate rainfall in the winter, lots of rain in spring and a dry cool summer. The end of the season was superb, with fine dry weather in September and October resulting in remarkable phenolic maturity in the grapes.

■ WINE MAKING SCHEME

Alcoholic fermentation took place in temperature-controlled concrete vats, during which some gentle pumping-overs were carried out to enhance extraction. The wine was 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

This vintage is fresh and fruity with spicy notes and hints of menthol. First impressions are full and supple, giving way to ripe, full tannins. Silky and slightly toasty on the finish.



TECHNICAL INFORMATION

Varietals : Merlot 73%, Cabernet franc 27%

Yield : 50 hL/ha

Alcohol content : 13 % vol.

Total acidity : 3.25 g/l