

CURRENT WINEMAKER

Eric Kohler

TECHNICAL DATA

Acidity 3.1 g/L Alcohol 15.1%

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU L'EVANGILE BLASON DE L'EVANGILE 2015

BACKGROUND

In 1990, Domaines Barons de Rothschild (Lafite) acquired L'Évangile from the Ducasse family with a view to ensuring that the property was looked after to the same high standard. Chateau L'Evangile has had a long and illustrious history in Pomerol. In the second edition of Cocks Féret in 1868, L'Évangile is listed as a "Premier Cru du Haut-Pomerol". The estate first appeared in the 1741 land registry under the name of "Fazilleau", remaining until the mid 18th century and then as L'Evangile after its then owner "Isambert" renamed the estate in 1862. The vineyards of the 54 acre property in the heart of the Pomerol Plateau, surrounding the Château, have a curious long strip of deep gravel beds pitted with sand and clay. Famed neighbors Château Cheval Blanc are to the South and adjacent to Chateau Petrus on the North.

APPELLATION

Bordeaux (Pomerol), France

VARIETAL COMPOSITION

61% Merlot, 39% Cabernet Franc

VINTAGE NOTES

Conditions during 2015 were ideal. After a fairly mild winter, the vines' growth cycle started normally in early April. Spring brought fine weather with gentle temperatures and relatively little rain. Flowering was fast and uniform, promising a plentiful harvest. The summer was magnificent with wellabove average temperatures in July and light showers just when they were needed, creating conditions in which the vines were able to flourish. A very hot August was followed by a superb September. Some rain arrived just before the harvests, allowing the grapes to reach a perfect state of ripeness, and making this a truly exceptional vintage.

WINEMAKING

The Merlot was picked between September 15th and October 5th, and the Cabernet Franc was picked between September 29th and October 5th. Alcoholic fermentation took place over ten days in concrete temperature controlled vats. Pumping over and maceration times were adjusted for each vat, depending on the origin of the plot and the tannins' degree of ripeness. The wine was then left to macerate without external intervention.

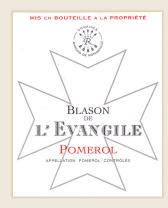
AGEING

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

Deep, dense color with glints of violet. Very pleasant nose of black fruit. Notes of Morello cherry and mocha develop easily with aeration. On the palate, the attack is refined, elegant, dense and structured. There is plenty of volume, but the wine remains balanced. The finish is fullbodied, thanks to the well-ripened tannins of this exceptional vintage.





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91 PTS WINE ENTHUSIAST 4/18 90 PTS WINE ADVOCATE 2/18 90 PTS DECANTER 9/17



