

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU L'ÉVANGILE

BLASON DE L'ÉVANGILE 2014

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'Évangile 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'Évangile 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

93% Merlot, 7% Cabernet Franc

VINTAGE NOTES

Thanks to a mild, rainy winter, the vines' growth cycle started two weeks earlier than the average for Bordeaux and bud break was in mid-March, which is unusual. A warm April was followed by a cool, wet May with occasional spikes of heat. Flowering at the beginning of June was very satisfactory and promised an early, high quality vintage. Alternating periods of rain and warmth then slowed growth and much of the advance was lost; July was cold and wet, August was cloudy and fairly cool. From the end of August, the region experienced an "Indian summer" with hot, dry weather until the end of October. It was the warmest September recorded for nearly a century. As a result, the grapes were able to ripen gradually during September and October in the unusually mild conditions and the harvest was of excellent quality.

WINEMAKING

We postponed the start of harvests several times on account of the lingering, consistently fine weather. The Merlot was picked between September 22nd and October 4th and the Cabernet Franc on October 3rd and 7th. Alcoholic fermentation took place in concrete temperature controlled vats for 9 days. Pumping over and maceration times were adjusted for each vat, depending on the origin of the plot and the tannins' degree of ripeness, maceration lasted 27 to 29 days. Malolactic fermentation was carried out in 100% new barrels.

AGEING

The wine was aged for 15 months in 2nd use barrels crafted at the Tonnellerie des Domaines cooperage in Pauillac.

TASTING NOTES

This is an excellent vintage for Évangile; the nose is intense with toasted and vanilla-scented notes, accompanied by notes of fresh fruit, and black stone fruit. On the palate, the wine has great intensity with very dense, silky, ripe tannins. The finish is long, powerful and particularly persistent.



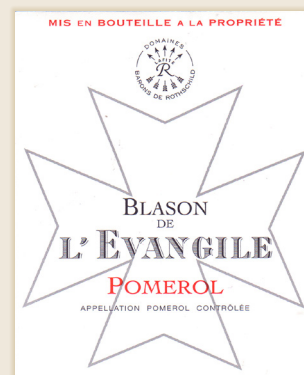
CURRENT WINEMAKER

Eric Kohler

TECHNICAL DATA

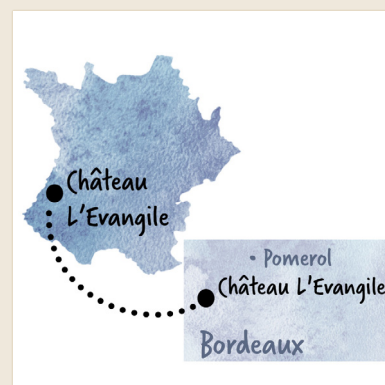
Acidity
3.4 g/L

Alcohol
14.6%



92 JAMES SUCKLING
February 2017
POINTS

90 PTS WINE ADVOCATE 3/17
89 PTS WINE SPECTATOR WEB17
89 PTS VINOUS 2/17



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