



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU L'ÉVANGILE

BLASON DE L'ÉVANGILE 2011

BACKGROUND

In 1990, Domains 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. DBR (Lafite)'s initial influence included a more refined selection of the Grand Vin, and the creation of Blason de L'Évangile as a second wine. Efforts were also undertaken to improve the vineyard with a restoration and partial renewal plan that was launched in 1998. The complete renovation of the vat room and the cellar was finished in 2004.

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 35 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.

APELLATION

Bordeaux (Pomerol), France

VARIETAL COMPOSITION

85% Merlot, 15% Cabernet Franc

VINTAGE NOTES

2011 was characterized by a very dry winter and start of spring. Barely 6" of rain during the first five months of the year. High temperatures in April, May, June caused the vines to grow very quickly, resulting in early May flowering. A cooler July gave the vines a chance to rest a little before an exceptionally hot August.

WINEMAKING

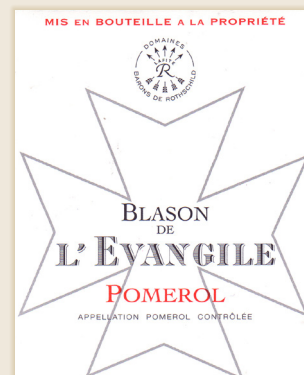
At harvest, the Merlot were rich and dense, but the low rainfall during the summer reduced yields. The Cabernet grapes were small, with thick skins, but of very good quality as well. Harvests took place from September 6th - 21st, followed by the Cabernet Franc, two weeks earlier than usual. Alcoholic fermentation took place in concrete temperature controlled vats for 10 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 25 to 28 days. Malolactic fermentation was carried out in 100% new barrels.

AGEING

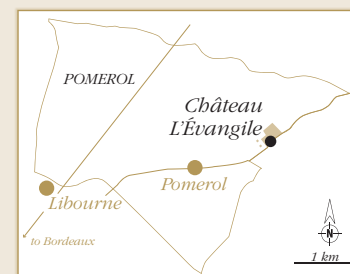
The wine was aged for 15 months in 2nd use barrels crafted at the Domains Barons de Rothschild (Lafite) cooperage.

TASTING NOTES

Deep color with hints of violet. Fresh, fruity nose such as raspberry, Morello cherry, black currants with notes of mocha. Soft attack with fruity notes and silky tannins. The palate is long, and very fruity as a result of the well-ripened tannins.



90 WINE ENTHUSIAST
POINTS
May 2014



WINEMAKER

Charles Chevalier

TECHNICAL DATA

Acidity
3.59 g/L

Alcohol
13.6%

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