



DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU L'ÉVANGILE

BLASON DE L'ÉVANGILE 2009

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. 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.

APPELLATION

Bordeaux (Pomerol), France

VARIETAL COMPOSITION

76% Merlot, 24% Cabernet Franc

VINTAGE NOTES

The season started with a wet and rainy spring but fine weather finally arrived to stay at the end of June. The summer was hot and dry, punctuated in July, August and September with periods of light rain. Fairly high daytime temperatures combined with cool nights favored slow ripening. The Merlot developed very full flavor, with levels of ripeness and potential alcohol, rarely reached. The Cabernet Franc grapes remained rather small with thick skins, which reduced the volume of the harvest but had a very positive effect on the quality, with excellent levels of ripeness and expression of tannins.

WINEMAKING

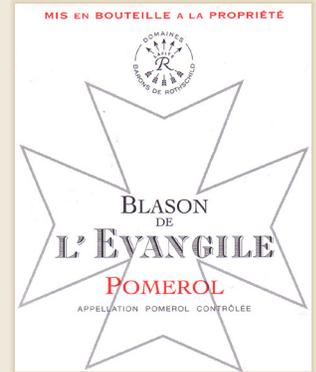
The harvests took place from the 11th of September to the 7th of October for the Merlot, and from the 18th of September to the 7th of October for the Cabernet Franc. Alcoholic fermentation took place in concrete and stainless steel vats, with temperature control for 10 days. Maceration lasted 26 to 29 days, depending on the plots. Malolactic fermentation was carried out in 100% in new barrels.

AGEING

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

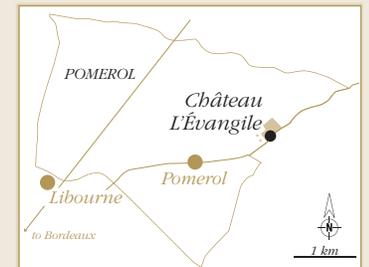
TASTING NOTES

Dark, dense, deep color with hints of dark purple. The nose is refined, fresh and fruity (raspberry, blackcurrant) with subtle, elegant notes of mocha and coffee. The attack is generous with fruity notes and delicate tannins. The palate is long, powerful and silky due to the very ripe tannins. The finish is enveloped in a rich creaminess.



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WINEMAKER

Charles Chevalier

TECHNICAL DATA

Acidity
3.5 g/L
Alcohol
14.75%

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