

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU L'EVANGILE

CHÂTEAU L'EVANGILE 2011

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.

Château 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 Château Petrus on the North.

APPELLATION

Bordeaux (Pomerol), France

VARIETAL COMPOSITION

94% Merlot, 6% Cabernet Franc

VINTAGE NOTES

2011 was characterized by a very dry winter and start to the spring, barely 6" of rain during the first five months of the year. High temperatures in April, May and 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 extremely hot August.

WINEMAKING

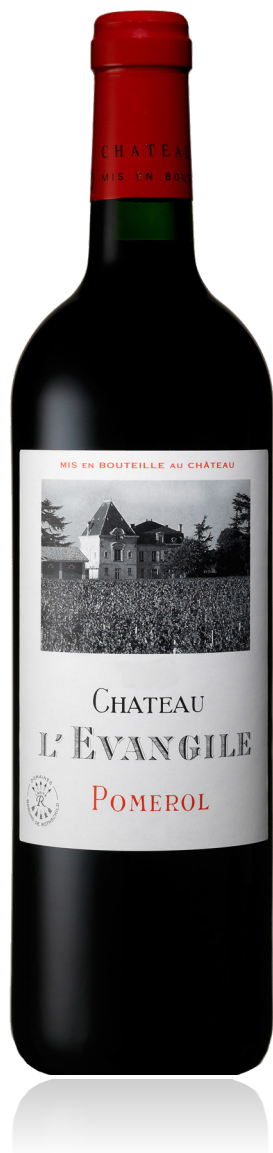
At harvest, the Merlot grapes were rich and dense, but the low rainfall during the summer reduced yields. The Cabernet grapes were small with thick skins, but good quality. Harvests took place from September 6th - 21st for Merlot, and finished with the Cabernet Franc, all two weeks earlier than usual. Alcoholic fermentation took place in concrete temperature controlled vats for 10 days. Maceration lasted 26 to 30 days, depending on the plots. Malolactic fermentation was carried out in 100% new barrels.

AGEING

The wine was aged for 18 months in new barrels crafted at the Tonnellerie des Domaines coooperage in Pauillac.

TASTING NOTES

Dense, intense color with hints of violet. Powerful, lingering, expressive, very ripe, concentrated nose with notes of Morello cherries and black currants. The attack is powerful and concentrated with very ripe, dense tannins. The palate is mature, rich and smooth with a silky finish that is highlighted by the very high quality tannins.

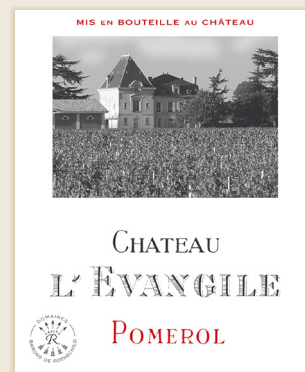


WINEMAKER

Eric Kohler

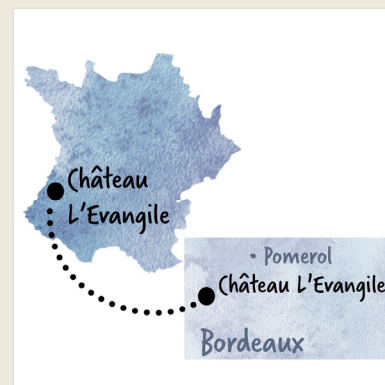
TECHNICAL DATA

Acidity
3.75 g/L
Alcohol
13.7%



93 WINE SPECTATOR
POINTS March 2014

92 PTS WINE ENTHUSIAST 5/14
91 PTS VINOUS 4/22



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