

DOMAINES BARONS DE ROTHSCHILD (LAFITE)

CHÂTEAU L'EVANGILE

CHÂTEAU L'EVANGILE 2006

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 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

86% Merlot, 14% Cabernet Franc

VINTAGE NOTES

The warm spring was followed by very nice weather in July and quite a cool August. These conditions gave way to ripe grapes with a lot of freshness. At the beginning of September the sun came back in full strength offering a perfect finish to the phenolic maturity.

WINEMAKING

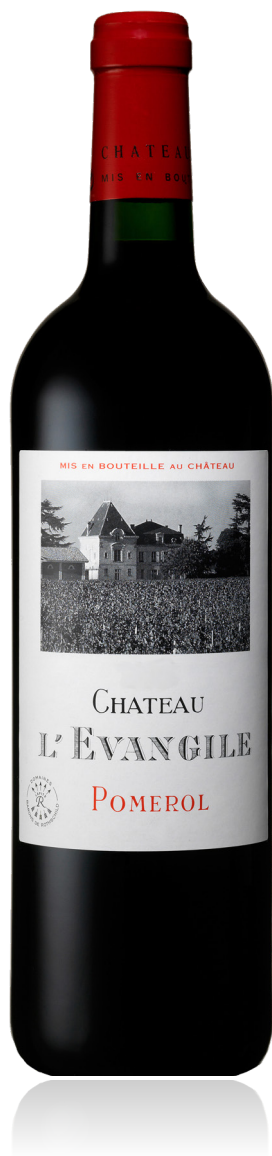
Harvests took place in excellent conditions from September 13th to 25th. Due to the cool summer, the grapes arrived in the cellar in a perfect sanitary state. To complete the selection process carried out by the harvesters in the vines, two sorting tables were used at the cellar. The alcoholic degrees were quite high thanks to the summer sun (13.8 % on average) and the acidity will offer the wine long ageing potential. Alcoholic fermentation took place in cement and stainless steel vats with temperature control. Maceration lasted 19 to 23 days, depending on the plots. Malolactic fermentation was carried out in 100% new barrels.

AGEING

The wine was aged for 16 months in new barrels crafted at the Tonnellerie des Domaines cooperage in Pauillac.

TASTING NOTES

A dense color and a nose with notes of raspberry and fresh blackcurrant. Spicy, roasted and truffle aromas follow on the attack. Despite a powerful first impression, the elegant tannins bring plenty of finesse and the finish is silky and unctuous.



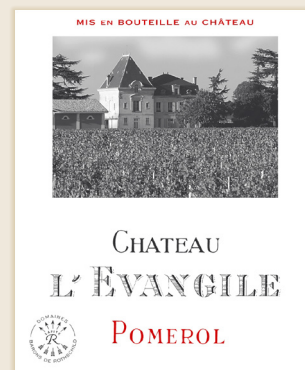
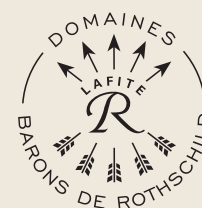
WINEMAKER

Charles Chevallier

TECHNICAL DATA

Acidity
3.1 g/L

Alcohol
13.8%

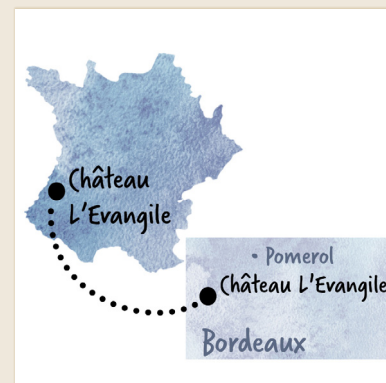


93 WINE ADVOCATE
POINTS February 2009

92 PTS VINOUS 5/09

92 PTS WINE ENTHUSIAST 3/09

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