CHÂTEAU L'ÉVANGILE

VINEYARD ATTRIBUTES

Appellation : AOC Pomerol, Bordeaux, France
The Pomerol appellation stretches on a plateau on the right bank of the Dordogne river, about 40km north east of Bordeaux. In Pomerol, merlot is king. The characteristics of Pomerol's clay soil give to this varietal an expression like nowhere else in the world.

Terroir : L'Evangile's vineyard covers 22 hectares at the heart of the Pomerol plateau, sharing the appellation's best terroirs with two other prestigious properties. Here, through a mystery of geology, the heavy green clay soils are covered by a bed of gravel. These high quality soils are the source of the estate's great merlot, and the secret of Chateau l'Evangile's extraordinary power and depth.

VINTAGE SUMMARY

An early and dry year, with incomplete water reserves in the soil from the start of the season. A significant frost episode hit during the night of April 4th to 5th, but human and technical efforts helped containing the damage. The spring was marked by a historical drought, limiting the vegetative growth of the plant. After flowering in mid-June, approximately 80 mm of rainfall allowed for good respiration in this dry vintage. In total, there were 21 days of heatwave during the spring and summer, marked by very dry weather and high temperatures, requiring adaptation. Despite everything, some vines showed incredible resilience. After tasting the first grapes, the decision was made to first harvest the west-facing berries to select the ripest grapes, followed by the east-facing ones for those with a fresher fruit profile. Deliberately, the Cabernet were harvested early to bring freshness to the final blend. Intra-plot selections were also crucial in choosing the grapes at their optimal maturity. In the cellar, cold pre-fermentation maceration captured fresh fruit, with shorter and gentler maceration times to avoid extracting the harshness of the tannins. The Merlot planted on deep gravel proved invaluable for this 2022 vintage.

WINE MAKING SCHEME

Alcoholic fermentation take place in temperature-controlled concrete vats and lasted for about 10 days. Pumping over and maceration times are adjusted for each vat, according to the terroir and the maturity of the tannins. Total maceration times is between 21 and 25 days. After maceration, the wine is transferred in new oak barrels for the malolactic fermentation, followed by 18 months of ageing. The barrels are made by the Tonnellerie des Domaines Barons in Pauillac.

TASTING NOTES

A deep color announcing the intensity of ripe fruit, followed by a peppery, spicy, and overall serious nose. Sensual aromas highlight the smoothness of this vintage. The tannins delicately envelop the wine's power. A potential for aging to watch in the coming years.

TECHNICAL INFORMATION

Varietals : Merlot 82%, Cabernet franc 17,50%, Cabernet sauvignon 0,50%
Alcohol content : 14,5 % vol.
pH : 3,8
Total acidity : 2,5 g/l