



## Château L'ÉVANGILE 2012

### POMEROL

#### OVERVIEW

The Léglise family from Libourne founded the property that was to become Château L'Évangile. They were actively involved, around the middle of the 18th century, in the creation of Pomerol's vineyards. L'Évangile appeared in the 1741 land registry under the name of Fazilleau. At the turn of the 19th century, the estate was sold to a lawyer named Isambert. He renamed the estate "L'Évangile". In 1862, L'Évangile was purchased by Paul Chaperon, whose descendants, the Ducasse family, remained the property's owners until 1990. Paul Chaperon continued to build the estate's reputation and constructed L'Évangile's residence in the style of the Second Empire. Upon the death of Paul Chaperon in 1900, his descendants ran the estate until 1957, when Louis Ducasse took over the property, which was by then in decline. He managed to replant the vineyard and eventually restored L'Évangile to its former glory. In 1990, Domaines Barons de Rothschild (Lafite) acquired L'Évangile with a view to ensuring that the property was looked after to the same high standard. DBR (Lafite)'s efforts were also undertaken to improve the vineyard with a restoration and partial renewal plan that was launched in 1998.

#### VINEYARD

**Soil:** Sandy clay with pure gravel on a subsoil containing iron residues

**Surface:** 22 hectares

**Grape varieties:** 80% Merlot / 20% Cabernet Franc

#### BLEND

93% Merlot / 7% Cabernet Franc

#### MAKING PROCESS

Plot by plot vinification. Traditional fermentation in vats. Controlled maceration and pumping over. EAging for 18 months in oak barrels, with 70% new oak.

#### TASTING NOTE

Deep, dark colour with hints of violet. Very fruity nose with dark berries (Morello cherries, blackcurrants) and fresh notes of mocha and toast. On the palate, the attack is refined and silky, with a powerful, balanced tannic structure. The texture is dense and very velvety thanks to the ripe, well-coated tannins. The finish is long with fruity notes, but is dominated by the quality of the tannins.

#### MATCHING FOOD

Serve at 17-18°C with fillet of red mullet and red wine sauce, venison stew, or with lamb roast with a herb coat, along with brown potatoes.

#### AGEING POTENTIAL

More than 15 years

#### AWARDS

Robert Parker / Wine Advocate: 90 - 94 | Wine Spectator: 94 | Decanter: 17,25 | Neal Martin / Wine Advocate: 94 - 96 | James Suckling: 94 - 95



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