



## BLASON DE L'EVANGILE 2020

### ■ VINEYARD ATTRIBUTES

**Appellation** : Pomerol, Bordeaux,

Pomerol 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 typical clay soils of Pomerol allow this varietal to express like nowhere else in the world.

**Terroir** : Grapes selected for Blason are stemming from clay-sand and silty sand slopes with a clayey subsoil. These lighter soils allow for better root penetration and provide more regular and less limiting water supplies. The resulting wine is supple and elegant, lighter in style and more fruit driven than the Grand Vin, making it more accessible in its youth.

### ■ VINTAGE SUMMARY

In Pomerol, where we sometimes lacked water, we did not take the risk of waiting and went into the vineyard on 2 September. We were, by the way, the first to harvest on the plateau. The goal? To harvest grapes bursting with fruit and avoid candied aromas: our young Merlots will thank us for it, because they were spared a heatwave that arrived on the 4th. This year, we gave preferential treatment to our Cabernets Francs and selected the most promising vines from the heart of each of the youngest plots to pick them early. This was a nice surprise, resulting in an aromatic tank with interesting freshness that will partly go into our blend for the Grand Vin, in addition to our historic Cabernets Francs from Chantecaille.

### ■ WINE MAKING SCHEME

Alcoholic fermentation take place in temperature-controlled concrete vats, during which some gentle pumping-overs are carried out to enhance extraction. The wine is then left to macerate without external intervention.

Following maceration, 80% of the wine is transferred to French oak barrels that had held one wine, and 20% to vats for malolactic fermentation, and a maturation period of about 16 months.



#### TECHNICAL INFORMATION

**Varietals** : Merlot 87%, Cabernet franc 12%, Cabernet sauvignon 1%