



Wijnfiche
Château L'Evangile | Pomerol
France (POMEROL) — 2016

Domain

Ch. L'evangile

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, which was finished in 2004, completed the property's new configuration.

Vinification

Length of ageing in oak barrels: 18 months (70% new).

Average annual production is 2000 to 3000 cases.

Taste

Dark, dense colour with pronounced glints of violet. The nose is intense, deep and powerful, with notes of fresh black fruit and a subtle blend of spices and toast. On the palate, the attack is generous and full-bodied. The mid-palate is full-bodied and silky, with a balanced tannic structure. The finish is very velvety thanks to perfectly ripe tannins and the very gentle extraction during vinification. This wine should be drunk five to fifteen years after bottling. Tasting advice: decanting 2 hours or more before degustation

Food pairing

Lamb | Lambscarré - roasted | Game - hare

General information

Type: Red wine

Grape varieties: Cabernet Franc (92%), Merlot (8%)

Viticulture: Traditional

Storage (years): > 10

Serving temperature: 16-18 °C

