

Chateau L'Eveche Pomerol



Composition

90% Merlot
10% Cabernet Franc

Origin & Classification

Pomerol, Bordeaux

Terroir

The three parts of Chateau L'Eveche are situated on the south part of the Pomerol area. The vineyard is planted on a light slope created by the erosion of the Isle, a tributary of the Dorgogne.

History of the Estate

Steeped in history, the Château l'Évêché - Pomerol vineyard is located on the road to Saint Jacques de Compostelle, in the heart of the Pomerol vineyards, just south of the town of Pomerol. It occupies sandy-gravelly slopes created by the erosion of the Isle tributary of the Dordogne. The exposure is ideal: orientation full South. The average age of the vines is around 50 years.

Winemaking and Vinification

Modern viticulture is adapted, plot-by-plot, including fertilization, health protection, green work, monitoring of maturity and the date of the harvest. Two weeks before the harvest, successive sorting in the vineyard can eliminate rot or green grapes in their youth. Once in the cellar, there is daily pumping-over during alcoholic fermentation. Maceration in vats for 3 weeks. Once at phenolic maturity, the wine goes through 3 days of maceration at low temperatures. Then the juice and must are separated. For 3 days the temperature of the juice will be kept at 20C while the must can go up to 30C.

Tasting Notes & Food Pairing

Displays a lovely style with nice fruits and a complex palate. It is a fine, soft, and well-balanced wine. After a few years of aging, finesse and elegance will dominate. It develops flavors of tobacco, the wine is round and fat, the aromas are persistent. Best with red meats and strong cheeses.



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