

Château L'Evangile 2022

CSPC# 771298

750mlx6

14.5% alc./vol.

Grape Variety	82% Merlot, 17.5% Cabernet Franc, 0.5% Cabernet Sauvignon.
Appellation	Pomerol
Classification	Bordeaux AOC (<i>Appellation d'origine contrôlée</i>)
Website	https://www.lafite.com/fr/les-chateaux/chateau-levangile/
Analysis	pH: 3.80
Sustainability	Organic. 2nd year of organic certification.
General Info	Château L'Evangile has always been considered among the first great growths of Pomerol. Located on the noble part of the Pomerol plateau between Pétrus and Cheval Blanc, the vines grow on a soil and subsoil in which sand and clay alternate with layers of pure gravel. The resulting wine is powerful, distinguished, and has an incomparably fine bouquet. It is appreciated around the world. For many wine lovers, the hallmarks of L'Evangile are subtlety and elegance. In 2004, Château L'Evangile renovated their cellar to reflect the progress made in the vineyard (gradual replanting, plot-by-plot vineyard management, rigorous sorting of grapes, etc.) and aim for even higher quality. The new vat room makes it possible to ferment grapes from different parcels separately, and the circular underground cellar makes maximum use of gravity flow. Château L'Evangile produces approximately 3,000 cases of wine a year, all of which is aged in new oak barrels for 18 months.
Winemaker	Charles Chevallier
Vintage	The vintage was marked by drought. Budburst on 7 April. The vines stopped growing early and defoliated in areas of superficial gravel. Despite the extreme weather conditions, the grapes were able to retain their aromatic richness and optimum freshness.
Vineyards	The southeast Pomerol plateau features a long line of stones. Three vineyards, including L'Evangile, share this rare soil. The estate occupies a very strategic position. It is bordered to the north by the vineyards of Château Pétrus and is separated from Cheval Blanc in Saint-Emilion to the south by nothing more than a secondary road. The surface area is of 16 hectares composed of sandy clay soils with pure stones, with the bedrock featuring iron oxide. The grape varieties are made up of Merlot (80%) which contributes to the fruity flavour and body, as well as the unmistakable suppleness; Bouchet, the local name of Cabernet Franc is included (20%) for its finesse. Traditional techniques are used. Production is limited and harvesting, and other work carried out throughout the year is done manually.
Harvest	The 2022 L'Evangile was picked at 30hL/ha.
Maturation	Pumping over and maceration times were adapted to each vat, according to the plot and the level of ripeness of the tannins. Alcoholic fermentation on average 10 days in cement and stainless-steel vats with temperature control. Maceration time 26 to 29 days. Malolactic fermentation: 100% in new barrels. Ageing 18 months in 50% new barrels from the Tonnellerie des Domaines Barons de Rothschild (Lafite), and the rest in 2nd year oak and 27 hl foudres.
Tasting Notes	The 2022 L'Evangile is composed of 82% Merlot, 17.5% Cabernet Franc, and 0.5% Cabernet Sauvignon. Deep garnet-purple in color, it needs a lot of swirling to coax out notes of juicy black plums, boysenberry preserves, and black raspberries, followed by hints of garrigue, clove oil, lilacs, and licorice.
Serve with	meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.
Production	3,000 cases made annually
Cellaring	Drink 2029-2040
Scores/Awards	95-97 points - William Kelley, Wine Advocate - April 2023 96 points - James Suckling, JamesSuckling.com - January 2025 16.5+ points - James Lawther, JancisRobinson.com - May 2023 96 points - Georgina Hindle, Decanter.com - January 2025 97 points - Georgina Hindle, Decanter.com - May 2023 96 points - Jane Anson, janeanson.com - March 2025 95 points - Jane Anson, janeanson.com - May 2023



Scores/Awards **95 points** - Neal Martin, Vinous - February 2025
96 points - Antonio Galloni, Vinous - February 2025
96 points - Jean Marc Quarin - April 2023
97 points - Alexandre Ma MW - November 2024
