

## Pomerol rouge

Region	Bordeaux - Pomerol
Erzeuger	Château L'Évangile - Pomerol
Alkoholgehalt	14 % vol.
Rebsorte(n)	
Bestell-Nr.	FBX990106

René Gabriel, WeinWisser: „(86% Merlot, 14% Cabernet Franc): Mittleres Granat, rubiner Rand. Herrliches Lebkuchenbouquet, Spekulatiusgebäck, Lakritze, Moschus, Irish Moos, fein würzig. Im Gaumen elegant, mittlere Konzentration zeigend, Schwarzteearomen, schöne Muskeln aufweisend, eine feine Bitternote im Extrakt, sanft spröde Tannine, die noch Zeit brauchen, beträchtliches Potenzial, viel Rückaroma. Wie der Cheval Blanc von der Aromatik her an alte, grosse Jahrgänge erinnernd. Muss noch beweisen, ob er die Benotung halten kann. 18/20 Punkten.“ Parker: „Virtually every estate in this sector of Pomerol (the plateau adjacent to St.-Emilion) enjoyed a terrific 2006 vintage, so it is not surprising that the Rothschild-owned l'Évangile is a knock-out. Yields were a low 33 hectoliters per hectare, and 70% of the crop made it into the grand vin. The alcohol level of 14% is essentially equivalent to that of the 2005. A blend of 86% Merlot and 14% Cabernet Franc harvested between September 13-29, it displays a deep ruby/purple color in addition to a sweet bouquet of chocolate, black currants, cherries, licorice, and incense. Velvety tannins, seemingly low acidity, but high concentration and richness make for a stunning wine. This beauty will be ready to drink in 3-5 years, and should keep for 20-25 years. 92-94 Punkte. Jancis Robinson: „The first vintage vinified in the new cuvier was 2004. Having 26 cuves allows them to vinify separately the 26 individual parcels that make up the 14 ha estate. Yields were pretty low at 33 hl/ha, after green harvesting. Gentle vinification - remontage (pumping over) thrice daily but never délestage (rack and return). At harvest the grapes showed the same potential as in 2005 in terms of sugar level and tannic maturity. The rain was the starter pistol for the harvest. Total maceration 27 days. 86% Merlot, 14% Cabernet Sauvignon 50% new oak. Excellent dark crimson. Fully ripe tarry nose – very mineral indeed. Exciting. Great richness. Rich purple fruit nose. Very round and opulent – maybe not the most concentrated but lovely open charm – very round, one of roundest wines I've tasted among 2006s. Very creamy and round. Lovely wine even now! Just enough acidity rather than too much (so common elsewhere). Very long but not for long keeping. Very at ease. Not desperately concentrated. None of the



dry rasping tannins on the finish. 18/20 Punkten." VINUM: „Perfekt gemacht, beeindruckend, einer der Topbuys

Allergene	Sulfite	Schwefelige Säure (frei)	k.A.
Restzucker	k.A.	Schwefelige Säure (gesamt)	k.A.
Gesamtsäure	k.A.	Analysedatum	k.A.

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