



Bin No:

0818

*Wine:* *Chateau du Domaine de L'Eglise 2011 Vt*

*Country:* *France*

*Region:* *Bordeaux*  
*Saint-Emilion AC*  
*The Right Bank*

*Appellation:* *Pomerol*

*Producer:* *Château Du Domaine De L'eglise*

*Vintage:* *2011*

*Colour:* *Red*  
*Grape Variety:* *95% Merlot - 5% Cabernet Franc*

*Status:* *Still*  
*Vegetarian - Vegan*

*Allergens:* *contains sulphites*  
*Body Value:* *C (A is light, D is full bodied)*  
*abv: 12.0% - bottle size: 75cl*



### *Tasting Note:*

*Intense aromas of coffee, plum and raspberry. Vibrant on the palate with an excellent structure, concentrated sweet fruit and good freshness. The texture is plush with rounded tannins and an elegant finish.*

### *Winery information:*

*Domaine de l'eglise is the oldest estate on Pomerol famous plateau, first mentioned in the Vieux Papiers du Libournaisin 1589. Originally the property of the church, the estate was secularised in the 18th century. Domaine de l'eglise lies next to Pomerol's church a stones throw away from Château Petrus. In 1973 the château was acquired by the Castéja family. The round, fruity Domaine de l'eglise wine has been among the most sought after in Pomerol for many years.*

*The soil in the vineyards are of gravel over sandy clay.*

*The vines are trained using the double and single Guyot trellis system.*

### *Vinification:*

*Fermentation in thermo regulated vats followed by maturation in French oak barriques for 16 to 18 months of which 60% is of new oak,*

### *Food Recommendation:*

*Cellaring potential - Drink now.*

*At room temperature with grilled or roasted red meats and cheese.*

