



CHATEAU
du
DOMAINE DE L'EGLISE
Pomerol



2023

The vineyard is located in the shade of the bell tower of Pomerol. It is one of the oldest estates in the Pomerol appellation. Its origin dates back to 1589. Belonging to the foundation of the Hospitaliers and the Church, it was sold in 1793 as a church property. It remained for a long time in the same family before being acquired in 1973 by Emile Castéja. Its vineyard, near to Pétrus, is mainly composed of Merlot. Château du Domaine de l'Église produces ample, round, enchanting, and also very elegant wines.

VINEYARD

SOIL :

Gravel, clay with veins of iron

GRAPE VARIETY :

95 % Merlot

5 % Cabernet Franc

WINE-MAKING PROCESS

Carefully vinified, fermentation and maceration during four weeks. Aged in oak barrels (about 60 % of new barrels) for 18 months.



TASTING

Intense purple-red color. The elegant nose combines notes of black berries, blackberries and redcurrants with spicy, empyreumatic and mocha aromas. The palate surprises and impresses with its full, savory character. The texture is dense, continuous and very appetizing. The well-melted tannins on the finish accentuate the sensation of freshness that characterizes this vintage.

Axel Marchal, Doctor of Oenology

BLEND 2023:

98% Merlot

2% Cabernet Franc

MATCHING WITH FOOD

With delicious red meat, game like venison or wild boar, with dark sauces or cheese.

TASTING NOTE(S)

J. SUCKLING 94-95

J-M. QUARIN 92

J. LEVE 92-94

M. DEL MONEGO 96

B. BURTSCHY 94-95

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