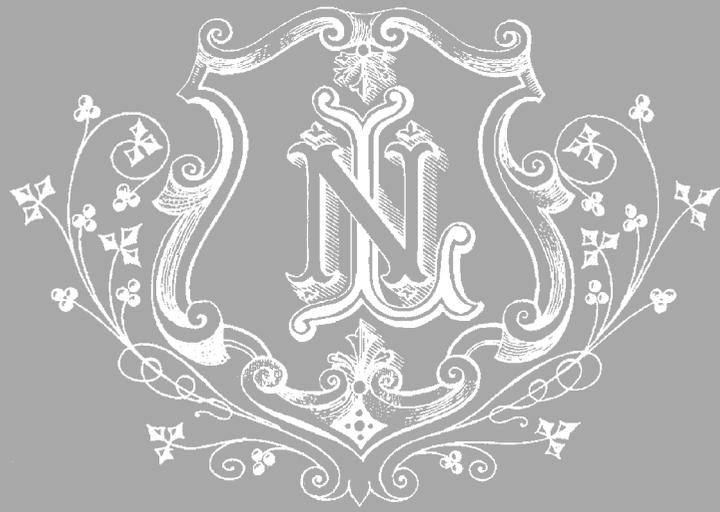




CHÂTEAU
LA CONSEILLANTE
POMEROL

PRESS PACK



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CHATEAU
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POMEROL



2009

HERITIERS LOUIS NICOLAS
PROPRIETAIRES



CHÂTEAU LA CONSEILLANTE



Located in the heart of Pomerol, on an outstanding terroir, Château La Conseillante is one of the most emblematic properties in the Bordeaux winegrowing area.

80% of the vines that grow in this unique place, where the soils are predominantly made up of clay, are of the Merlot variety, which makes our wines round, deep and smooth. The remaining 20% that grow in gravel soils are Cabernet Franc, which contribute structure and freshness to the blend.

Reasoned, integrated agricultural methods are practised in the vineyard, while fertilising has been significantly reduced through the use of organic growing techniques. Each plot is worked in an individualised way with ploughings, grass cover crops, and specific vine canopy management techniques. As a result, a better control of yields and optimal grape ripeness have been achieved. A stricter sorting of fruit is also done, while some plots have also been replanted. All these improvements are fully optimised during the wine-making process..

The estate has acquired modern, efficient equipment, including a whole new vathouse, in 2012, with enough tanks to individually make the wine of each of the 18 mini-plots that make up our 12-hectare (30-acre) vineyard.

The estate has remained unchanged since it was founded in the very middle of the great Pomerol terroirs, which is a guarantee of the quality of our wines. However, this quality could not have been expressed so regularly without the care and attention lavished on the 140 vintages produced here by generations of the Nicolas family, who have all directed the estate's fortunes, while handing down and preserving its unique heritage.

La Conseillante has a style unlike any other. Every vintage displays the characteristic bright, deep ruby robe.

The bouquet develops a complex aromatic pallet of violets, liquorice, truffles and red berries. This wine stands out for its harmony, its elegance and its complexity.

Château La Conseillante launched its second wine "Duo de Conseillante" in 2007. Made with fruit from younger vines, "Duo" nevertheless expresses all the complexity and elegance of this great Pomerol terroir with its hints of liquorice, violets and red berries.

Since 2013, Michel Rolland is our consultant.

A UNIQUE TERROIR

Three interacting factors make up the concept of terroir: soil type, climate and grape varieties; all three are intimately interconnected

The soil plays a determining role when making great wines. At La Conseillante it is predominantly clay with some gravel, while the sub-soil consists of iron dross.

The estate enjoys a temperate oceanic climate and the way it varies from year to year is what makes the vintage. The combination of remarkably long periods of sunshine with favourable rainfall creates the right conditions for optimal vine growth.

80% of the vineyard is made up of a grape variety that is held to be the black pearl of great Pomerol wines: Merlot is the grape that makes our wines round, deep and smooth. The remaining 20%, which grow predominantly on gravel soils, are Cabernet Franc, which contributes freshness and structure when the wines are blended together.

To maintain the distinct characteristics of La Conseillante, the vines are replanted at a rate that aims to keep their average age at around 30 years.

TRADITIONAL AND MODERN

THE VINE

For the terroir to express its full strengths, yields at La Conseillante must be maintained at around 4,000 litres per hectare.

Winter pruning strictly following the double and simple guyot method contributes to limiting the production of fruit.

The vines are tended according to the tradition for great Bordeaux wines by ploughing four times during the growth cycle and by using strictly no herbicides. This method called "the four labours" prevents grass from growing in the rows and regulates how much water the vines receive.

In this way, the vines' water and mineral supply is kept balanced, so that fruit production is enhanced and ripening takes place in optimal conditions.

The tasks carried out during the growth cycle before the fruit ripens (the so-called "green operations"), which include topping, disbudding, thinning out and leaf removal, control the vine's development and adapt the amount of fruit produced to the yields required.

It is important to conserve an optimal leaf surface area, which acts just like a lung for the vine, while contributing to the aromatic and taste qualities of the grapes by synthesising essential ingredients such as anthocyanins.

As the time for harvesting approaches, which has always been manual, the vineyard team focuses on the bunches as they ripen. Perfectly ripe grapes best express the unique characteristics of the terroir and give the wine its ability to improve over time. The supple, round Merlot grape is the first to ripen. Then comes the Cabernet Franc.

The importance of quality is visible as soon as the fruit is first picked and continues right through the harvest. The grapes are initially sorted in the rows as soon as they are gathered. They are then transported in slatted trays in small quantities so that the fruit is not damaged. The winery is located in the middle of the vineyard and thus reduces transport time, which prevents oxidation of the fruit.

Loyal to its philosophy of combining the advantages of traditional winemaking with modern enhancements, Château La Conseillante has an efficient fruit arrival area that was completely redesigned when the new building was put into operation. It contains a series of four sorting tables and a de-stemmer that gently separates the grapes from their stalks.



CHATEAU LA CONSEILLANTE POMEROL



PETRUS

CHÂTEAU L'ÉVANGILE

VIEUX CHÂTEAU CERTAN



CHÂTEAU CHEVAL BLANC

CHÂTEAU BEAUREGARD



TERROIR 1 : Argileux sur crasse de fer



TERROIR 2 : Graveleux sur crasse de fer



TERROIR 3 : Sablo-graveleux sur graves argileuses



MERLOT



CABERNET-FRANC



HÉRITIERS LOUIS NICOLAS
PROPRIÉTAIRES DEPUIS 1871



EFFICIENT FACILITIES

The winery was designed by Bernard Mazières, who is renowned for his know-how on many winegrowing estates.

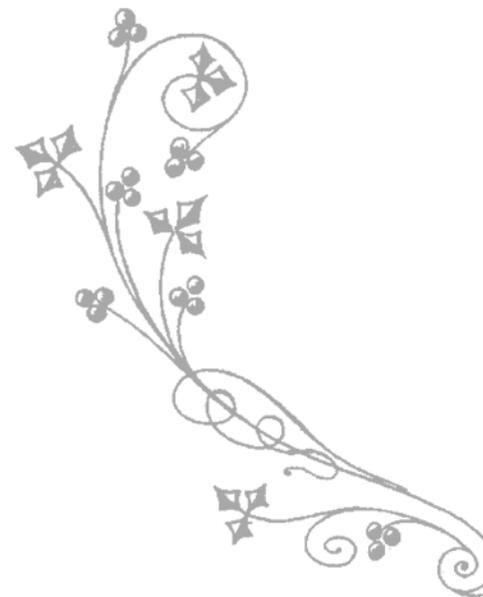
The style of the new building is inspired by the traditional cellars on the right bank of the Garonne River that combine sober simplicity and noble materials, such as stone, timber and brushed metal.

It is very light and faces the vineyard with large horizontal windows and views over the vines both for the vathouse itself and the offices, meeting rooms and tasting area on the first floor.

The vathouse is oval shaped and frees up space so that tasks can be efficiently carried out around the 22 epoxy resin-coated concrete tanks. By being lower and wider the tanks naturally increase the contact surface area between the juice and the marc.

The access hatches in the tops of the tanks are large and centrally positioned for effective pumping over. The vathouse design made it possible to totally reorganise how it is used:

- In the new building, the harvest is brought right inside and ends up in the middle of the vathouse, from where the grapes can be sent up into the tanks with a mobile, removable system that is gentler with the fruit.
- The flow of people and materials and access between the vathouse and the barrel cellar have been improved.
- The vathouse is also an ideal venue for dinners and tastings.
- A tasting room overlooking the vineyard and the vathouse is ideally located for welcoming professionals





EXPRESSING THE TERROIR

At this point, the winemaker's duty is to transcend his/her *terroir*.

When the fruit has been placed in tanks, it is left to macerate at a temperature close to 8°C without fermenting for a period ranging from 48 to 96 hours, depending on the characteristics of the vintage. Then the juice and skins ferment together for a week and are left to macerate again for one to two weeks.

When vatting is finished, the free-run wine is run off and the marc is taken out of the tanks and gently pressed with a traditional vertical press. The press wines obtained are then aged separately.

If the quality of these press wines is high enough, a proportion of them can be blended with the free-run wines to balance their tannin content and add volume, structure and elegance to the final product.

La Conseillante ages its wines in barrels 50 to 80% of which are new, depending on the vintage. The barrels are sourced from several coopers so as to prevent the domination of any one woody aroma and to enhance the complexity of our wines, which on average remain in wood for 18 months.

At the end of January or beginning of February, the first traditional racking using air pressure is carried out to eliminate the solid particles that have been deposited in the barrels. The wines are then racked again every three months.

At La Conseillante, the wines are fined with egg whites at the end of the ageing period, using two or three whites per barrel. This fining, the length of time spent in barrels and racking make the wines remarkably clear without having to filter them.

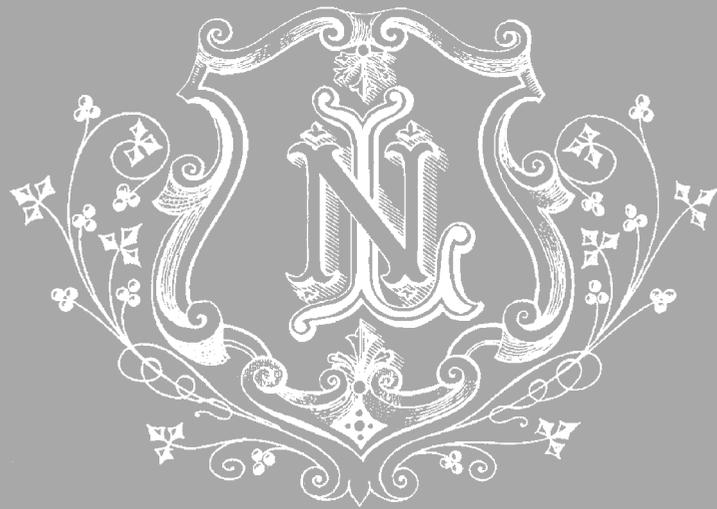
The wines are blended in spring. Each barrel is tasted separately and they are then blended to achieve the best possible balance.

The 18-month ageing period is then finished as the wines are bottled.

The Château La Conseillante bottle is unique, made in a specific mould, and has its own laser markings.

Since 1971, eminent winemakers have brought their savoir-faire and experience to Château La Conseillante: firstly Professors Peynaud and Ribereau-Gayon; then Gilles Pauquet and now Michel Rolland.





CHÂTEAU
LA CONSEILLANTE

POMEROL

THE HISTORY OF A FAMILY

CONSEIL



CHÂTEAU LA CONSEILLANTE

THE HISTORY OF A FAMILY



The name "la Conseillante" appeared in the middle of the 18th century, when the influential Catherine Conseillan, who owned the property, decided to endow the estate with her name.

In 1871, the Nicolas family acquired La Conseillante, whose surface area (12 hectares – 30 acres) and plots have not evolved since, enabling the estate to hold on to its exceptional qualities.

In 1960, Louis Nicolas' heirs formed the Société Civile des Héritiers Nicolas company.

In 2001, the organisation of the company progressed by recruiting an Estate Manager. Then in 2003, a Family Council was formed.

Since 1st February 2010, the Family Council of La Conseillante has had three members, Docteur Bertrand Nicolas and Jean-Valmy Nicolas, co-Managing Directors, and Henri Nicolas.

Today, the fifth generation of the Nicolas family manages the estate, symbolising the long-lasting attachment of this family to a great wine.

The Family Council's role is to supervise the Estate Manager's activities and to take part in strategic decisions, such as futures sale prices, allocations, investments, dividends and promotional activities.

The Nicolas heirs are identified on the label, which has sloped corners and a silver border surrounding the coat of arms inscribed with the letters "LN". The violet-coloured capsule is a reminder of the aroma and characteristics of the wine. These parts of the design chosen by the Nicolas brothers in 1871 remain elegantly modern in the 21st century.

For the 140 years that it has existed, Château La Conseillante has thus benefited from long-lasting, unwavering support from the Nicolas family, helping it to express the best of its terroir, one of the greatest in Pomerol.

One of its characteristics is that no member of the family lives with income from the property.



KEY PEOPLE



Bertrand Nicolas

A general practitioner in Libourne, Bertrand has been co-Managing Director of La Conseillante since 2001. He is especially involved in the technical aspects of the estate and is passionate about wine growing; he works alongside the management to ensure the quality and regularity of La Conseillante's vintages.



Jean-Valmy Nicolas

Having been a consultant for 4 years at McKinsey's Paris office, Jean-Valmy has been a private equity (LBO) investor since 2004 and is a board member in several French SMEs.

He has also been a member of La Conseillante's Family Council since 2003 and co-Managing Director since 2010. For about ten years, Jean-Valmy has been involved in La Conseillante's sales strategy alongside the management and plays his part in many promotional actions in France and internationally.

Former student of the French business school HEC.



Henri Nicolas

A fund manager in an independent firm, Henri has been especially involved in reorganising the way in which the assets of the estate are managed, so that the associates can freely hand down their shares to future generations and ensure that the family continues to fully own La Conseillante. As a member of the Family Council since 2003, Henri oversees the estate's finances and takes part in many promotional events.

Graduate of the Paris Institute of Political Science (IEP), former auditor at the French Institute for Advanced Study in National Defence (IHEDN) and holder of a Doctorate in Philosophy.



Marielle Cazaux

Director since July 2015, Marielle Cazaux is in charge of viticulture, winemaking the day-to-day running of La Conseillante, as well as representing the property around the world in a marketing role. She is an oenologist, graduated from the University of Bordeaux.



Michel Rolland

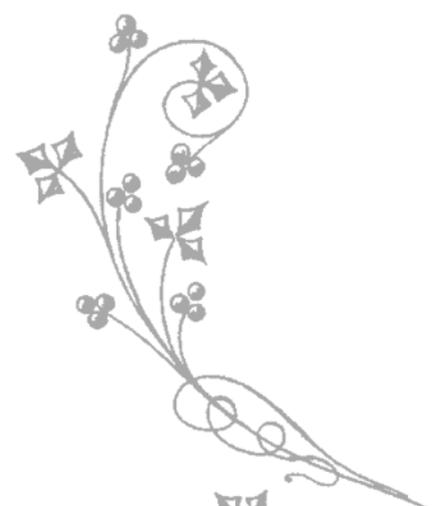
Born in Pomerol, Michel Rolland needs no introduction. Consultant in many estates around the world, he has greatly contributed to the improvement of wines by a more rigorous approach in the vineyard and more precise winemaking that is more responsive to consumer taste.

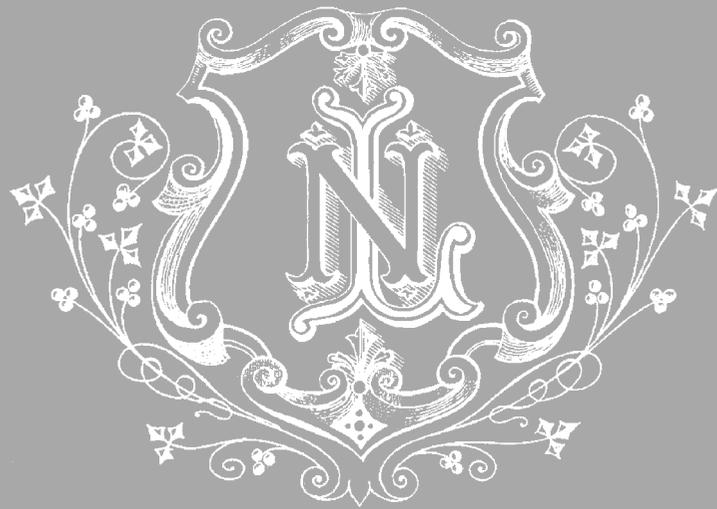
He also owns, with his wife Dany, estates in Pomerol and Fronsac and throughout the world. He joined the La Conseillante team as a consultant in 2013.





Jean-Valmy Nicolas, Marielle Cazaux and Bertrand Nicolas





CHÂTEAU LA CONSEILLANTE

FACT SHEET

GENERAL INFORMATION

Appellation	Pomerol
Surface area	11.8 ha in one single plot
Output	Between 40,000 and 50,000 bottles
Second label	Duo de Conseillante
Owner	Nicolas Family
Managers	Dr Bertrand Nicolas and Valmy Nicolas
Director/Winemaker	Marielle Cazaux
Oenologist	Michel Rolland
Marketing	Through the Bordeaux wine exchange
	Member of the Union des Grands Crus and the Bordeaux Wine Academy
	<i>Visits by appointment</i>
Press service	Marie-Catherine Gault mcg@mcg-communication.fr

CHÂTEAU LA CONSEILLANTE

	THE VINEYARD
Soil composition	60% grey clay and 40% sandy gravel, resting on red (iron) clay
Grape types	80% Merlot, 20% Cabernet Franc
Pruning	Double and simple guyot
Planting density	7,000 vines per hectare on average
Yield	3,500 to 4,000 litres per hectare
Average age of vines	35 years
	THE WINE
Harvesting	At optimal phenolic ripeness, by hand, in small capacity, open trays
Sorting	By hand and machine on 4 tables
Winemaking process	Pre-fermentary cold-maceration for 3 to 5 days, vatted for 14 to 28 days
Vats	22 epoxy-coated concrete tanks, fully temperature controlled
Selection	Vertical wine press and separate ageing of press wines
	THE AGEING
Ageing	50 to 80% in new, French oak, barrels, from a number of carefully selected coopers
Average length	18 months
Racking	Racking using air pressure every 3 months
Fining	2 to 3 fresh egg whites per barrel



LOUIS NICOLAS

CHATEAU
LA CONSEILLANTE
POMEROL



HÉRITIERS LOUIS NICOLAS
PROPRIÉTAIRES DEPUIS 1871



LOUIS NICOLAS

Duo



DE CONSEILLANTE

POMEROL

HÉRITIERS LOUIS NICOLAS
PROPRIÉTAIRES DEPUIS 1471

DUO DE CONSEILLANTE

GENERAL INFORMATION

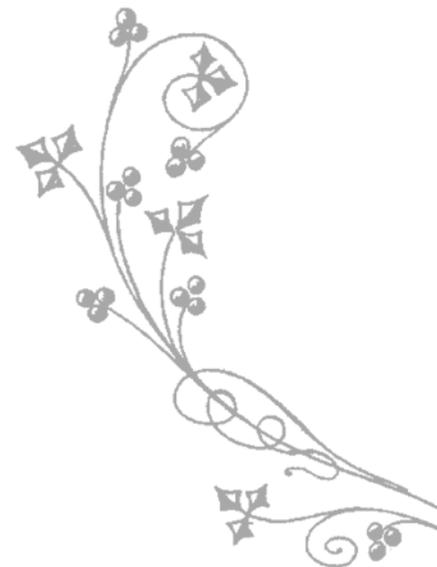
Output	4,000 to 10,000 bottles
First release	2007 (first vintage)
Marketing	Through the Bordeaux wine exchange

THE VINEYARD AND THE WINE

Blend	95 % Merlot and 5 % Cabernet Franc
Yield	3,000 to 3,500 litres per hectare
Average age of vines	14 years
Winemaking process	Pre-fermentary cold-maceration for 3 to 4 days, vatted for 14 to 21 days

THE AGEING

Ageing	French oak barrels (50% new)
Average length	12 months in barrels, 6 months in tanks
Racking	Using air pressure every 3 months



TASTING NOTES

Vintage 2013

2013 was a tricky vintage due to the weather conditions — a rainy winter, a cold spring and a hot, dry summer. Rain and heat before and during the harvest created less than easy harvesting conditions, and we had to use an optical sorting line in order to ensure we brought in high quality grapes. The fermentations, however, went smoothly and produced homogeneous, good quality wines.

Notes of raspberry come through on the nose, while the palate is attractive, silky and well-balanced with good complexity and pleasant freshness.

Vintage 2012

2012 is a year which clearly favoured early growth and ripening. The vineyards which were the first to be harvested will produce better wines than those that were picked later. The Pomerol plateau appears to have a distinct advantage over many others. Similarly the Merlot grapes have done much better than the Cabernet.

The Merlot grapes were lovely and ripe producing average alcohol content around 13.8°; very fruity and nicely mellowed tannins. The mid-palate is nicely structured, but overall the wines are not very weighty. This style is similar to the 2004, but with more concentration.

The Cabernet Franc was simpler, more aromatic and attractive. Keep for 5 to 15 years.

Vintage 2011

This vintage was under-estimated as usual after every outstanding year. The 2011 is nevertheless a very nice, round, very fruity wine, which will delight your palate even when young. It is very well balanced and is lovely and fresh with medium body.

Keep for 5 to 15 years.

Vintage 2010

2010 closes a superb trilogy of vintages that started with 2008 and is reminiscent of 1988-1989-1990. It delights the purists with its vigour and superb balance and its perfect Bordeaux style. It is denser than the 2009 and has distinctly more acidity, which will make it longer keeping. In this way, it is more like the 1989.

Complex, ripe and extremely deep, it is certainly one of the best Conseillantes ever made!

Keep for 10 to 30 years.

Vintage 2009

Conseillante 2009 has the particularity to taste outstandingly since its first moments. The characteristic of this vintage lies in the silkiness and the very premature integration of the tannins and by their perception on the palate. Very powerful, the latter presents nevertheless no dryness or astringency, and makes the wine unspittable.

If we add the important aromatic expression, which mixes black fruits, violet, liquorice and fresh almond, we obtain a wine of a magnificent balance and an exceptional length seen its young age. Keeping: 8 to 30 years.

Vintage 2008

Surprisingly, 2008 is a superb vintage, full of balance and controlled power. Its colour presage a nice body, that we find on the nose, very aromatic and complex, going from mashed strawberry to liquorice. The mouth is concentrated, but don't show any dryness, since the tannins are silky, and develops on light jam notes, then on a final marked by an elegant liveliness. The Cabernet Franc shows there its mentholated and very long aromas. Keeping: 8 to 20 years.

Vintage 2007

This vintage is the piece of evidence that bad years do not exist anymore in estates such as La Conseillante. Despite a fussy weather, 2007 arises as an easy wine, based on the fruit, more than on the extraction.

Its ruby colour, its nose of ripe berries and fresh almond, without any greenness, and its mouth with an elegant and very precise frame, faithful to La Conseillante' philosophy, make it a pleasurable vintage, to be enjoyed in its youth. Keeping: 6 to 12 years.

Vintage 2006

This 2006 vintage stands out by its remarkable freshness, either on its body than on its aromatic range, thanks to a higher acidity than in the previous vintages.

With a deep colour, it shows the usual notes of violet and liquorice, and brings moreover touches of small red berries and white flowers.

The palate is concentrated, on the nose's aromatic basis, ended by powerful tannins which will become even more refined in time. The acidity makes the blend vibrant, and promises it a very good future. Keeping: 10 to 30 years.



Vintage 2005

The major characteristic of the 2005 vintage is that all the balance have been increased: more sugar, more color, more acidity, more aromas, more tannins... partly thanks to a controlled yield, which is 38 hl/ha.

Dark coloured, with a great aromatic and tannic "finesse", more concentrated and powerful than usual, the 2005 is built to last. Ageing in 100% new french oak barrels (reserved to the exceptional vintages) permitted to integrate this tannic power, and to reveal all its aromas. Keeping: 10 to 30 years.

Vintage 2004

The 2004 shows a very deep colour, a very fruity nose and an elegant and structured palate, which improved in the course of ageing in barrels, 80% of which are new. The wine also features excellent length on the palate.

The Merlots, subtle and seductive, feature outstanding aromatic strength, distinguished by fragrances of violet and liquorice, typical of the wine. The Cabernets Francs display great freshness, both aromatic and tannic, with fresh mint and raspberry notes. They make an essential contribution to the blending process. Keeping: 5 to 20 years.

Vintage 2001

Bright, garnet robe. Wonderfully complex, the nose sports cherry, violet and animal notes. The attack on the palate is smooth and fruity, but then elegant tannins take over to make it bigger. The finish is mellow, concluding with the first notes of evolution, such as leather. Keeping: 8 to 30 years.

Vintage 2000

The wine displays an opaque purple colour, but begins to show slightly evolved tinge. The nose, which surprises with its concentration and purity, is distinguished by aromas of ripe fruit, liquorice and toast. Fairly tannic, the palate nevertheless is highly smooth with cherry and liquorice notes, and unrivalled length. An exceptional vintage. Keeping: 8 to 30 years.

Vintage 1998

The already slightly aged plum-garnet robe heralds an intoxicating, sensuous nose of raspberry, spices and vanilla. The outstanding palate unveils with elegance and finesse its velvety texture, with pepper, sweet almond and raspberry notes. Keeping: 7 to 20 years.

Vintage 1995

With its deep purple colour, the wine sports an open nose of black cherries, roast herbs and refined woodiness. The texture is dense, deep and smooth. It accompanies aromas of ripe fruit, violets and liquorice to a long, velvety finish. Keeping: 8 to 20 years.

Vintage 1990

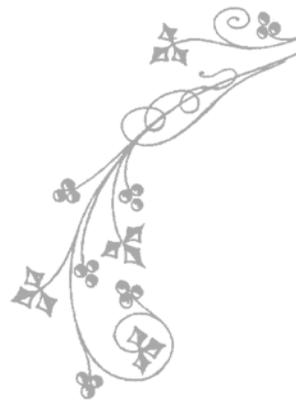
The robe is slightly aged, but still displays intense depth. The nose is distinct, unveiling superb aromatic complexity, distinguished by notes of varnished wood, plums and blackberries. Next, the nose reveals plenty of fullness and charm, a sign that the keeping of this wine is only just beginning. Keeping: 8 to 30 years.

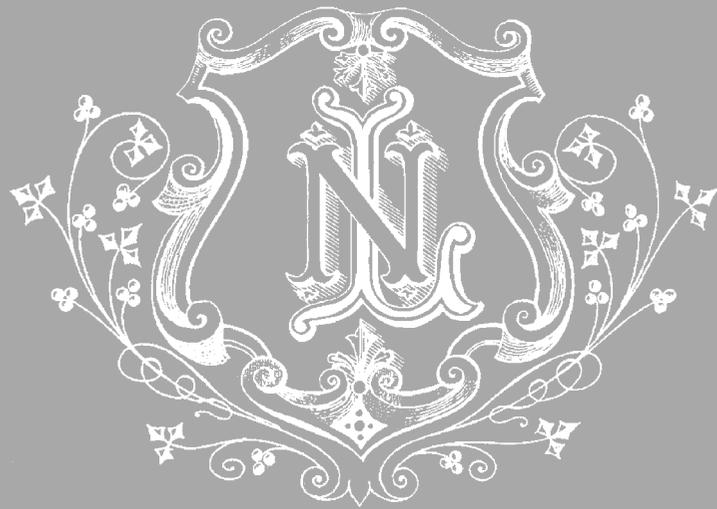
Vintage 1989

Reddish-brown to the eye, the wine surprises with its nose which sports still fresh fruity notes, such as blackberry, raspberry and violet. It ripens on the palate with toasted, liquorice notes. The finish is very smooth, distinguished by velvety, elegant tannins. Keeping: 8 to 30 years.

Vintage 1982

The robe is intense with reddish-brown tinges. The violet, spicy nose has outstanding aromatic variety and richness. The palate bears witness to all the secrets of the terroir: it combines refined tannins with a robust body and great nobility. A great bottle. Keeping: 8 to 30 years.





CHATEAU
LA CONSEILLANTE
POMEROL



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