

Duo de Conseillante

(Second wine of Château La Conseillante)



General informations

Appellation	Pomerol
1st vintage	2007
Production	1,000 cases
Owner	SC des Héritiers NICOLAS
Managers	Dr Bertrand NICOLAS and Jean-Valmy NICOLAS
Director/ winemaker	Marielle CAZAUX
Oenologists	Michel ROLLAND
Marketing	Maisons Descaves, Duclot, Joanne, Ballande&Menneret and JP Moueix

The vineyard

Soil composition	60 % grey clay, 40 % sandy gravels resting on red (iron) clay
Grape types	90 % Merlot and 10% Cabernet Franc
Pruning	Guyot simple and guyot double
Planting density	6,500 vines per hectare on average
Yield	3,800 litres per hectare
Average age of wines	18 years

The vine

Harvesting	By hand, in low-capacity, open trays
Sorting	By hand and machine on 4 tables
Winemaking process	Pre-fermentary cold-maceration for 3 days at 10°C, vatted for 18 days
Vat room	22 concrete tanks, fully temperature controlled
Selection	Vertical wine press and separate ageing of press wines

The ageing

Ageing	50 % in new French oak barrels
Average length	18 months
Racking	Every 3 months using air pressure
Fining	2 fresh egg whites per barrel
Bottling	May 2014

