

# Duo

## DE CONSEILLANTE

### 2013



Surface area: 11,8 hectares  
Owner: Famille Nicolas  
Managers: Dr Bertrand Nicolas & Jean-Valmy Nicolas  
Director: Marielle Cazaux



Soil compositions: 60% grey clay & 40% sandy gravel  
Grape varieties: 80% merlot & 20% cabernet franc  
Average age of the vines: 35 years



Harvest: merlot 27/09 au 05/10 - cabernet franc 05/10 and 07/10 (by hand, in low-capacity, open trays)  
Winemaking : Pre-fermentary cold-maceration for 3 days, vatted for 29 days



Vats : 22 epoxy coated concrete tanks, fully temperature controlled  
Ageing : 65% new barrels, 35% one year old barrels  
Length : 18 months



2013 is a difficult vintage due to the weather conditions: rainy winter, cold spring, hot and dry summer. Rain and heat before and during the harvest did not facilitate the harvest and we had to work with optical sorting to have the best possible selection. However, the wines are good, fermentations took place without problem, the quality was homogeneous. Smooth, the wine develops raspberry notes. The mouth is attractive, wellbalanced, with an interesting aromatic complexity and a pleasant freshness.



Notes of red fruits. The palate is medium-bodied with firm tannins and freshness.



#### 2013 figures:

Blend:

80% merlot & 20% cabernet franc

Yield: 39 hl/ha

Alcohol: 14°