

Duo

DE CONSEILLANTE

2014



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 23/09 au 02/10 - cabernet franc 29/09 and 06/10 (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



Rainy and warm winter. Hot and dry spring which arrived 2 weeks in advance. Flowering on May 26th. The summer was fresh and generally overcast. Heterogenous ripening. We experienced the wettest July of the past 50 years and August had 100 mm of rain. Very hot and dry September and October, with some storms at the beginning followed by a dry period with a strong northernwind, which concentrated the berries.



This vintage is elegant, very unctuous and well-balanced. Notes of red fruits come through on the nose, while the mouth is smooth and fruity with silky tannins.



2014 figures:

Blend:

90% merlot & 10% cabernet franc

Yield: 38 hl/ha

Alcohol: 13°