

Duo

DE CONSEILLANTE

2015



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



Soil composition : 60% grey clay and 40% sandy gravel,
Grape varieties : 80% Merlot & 20% Cabernet Franc
Average age of the vines : 35 years



Harvest : merlot 21/09 to 02/10 – Cabernet Franc 01/10 & 07/10 (by hand, in low-capacity, open trays)
Winemaking : Pre-fermentary cold-maceration for 5 days, vatted for 4 weeks



Vats : 22 epoxy coated concrete tanks, fully temperature controlled
Ageing : 50% new barrels, 50% one year old barrels
Length : 18 months



Cold and dry. Fairly wet spring. Perfect flowering: mid-flowering point: June 3rd 2015. Dry and hot summer : No rainfall between 15th June and 26th July. A heatwave from 30th June to 6th July (max. temp. 30°C compared with 26°C for the ten-year average). + 1.5°C compared to the thirty-year average. Some rain enabling optimal ripening.
September and October sunny and warm (50% rainfall deficit compared with the ten-year average).
Smooth harvest, spread out to achieve perfect ripeness.



« The 2015 Duo de Conseillante has a lovely, well-defined bouquet with blackberry, raspberry, cold stone and light rose petal scents, a step up from the already satisfying 2014 Duo. The palate is very well balanced with supple tannin, good depth and structure. There is more black fruit here than red and there is a potent spicy vein towards the insistent finish. There is something very assured about this 2015 Duo and I can envisage a decade's worth of drinking pleasure. »

Neal Martin - May 2018



2015 figures:

Blend:

88% Merlot & 12% Cabernet Franc

Yield: 39.5 hl/ha

Alcohol: 14.5°