

Duo

DE CONSEILLANTE

2016



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 22/09 au 13/09 - cabernet franc 12/10 and 17/10 (by hand, in low-capacity, open trays)
Winemaking : Pre-fermentary cold-maceration for 4 days, vatted for 27 days



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



A very rainy, mild winter followed by a very wet spring with strong vine vegetation growth. An even flowering process beginning around June 6th. The summer was quite hot and dry. Rains from the 1st to the 5th August helped the veraison process to start. A superb Indian summer during September with sufficient but not excessive rainfall, enabled the vines to remain in perfect health. A stress-free harvest spread out over time.



2016 is one of the best vintages of Duo de Conseillante ever produced. It is a wine with a magnificent balance and an exceptional length.



2016 figures:

Blend:

80% merlot & 20% cabernet franc

Yield: 39 hl/ha

Alcohol: 14°

pH: 3,65