

# Duo

## DE CONSEILLANTE

### 2017



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 05/09 au 22/09 - cabernet franc 29/09 (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 : 16 months



The winter was cold without many rain. The early bud-break is one of the significant markers of this vintage.

During the night of 27th April, a wave of frost hit the Bordeaux region's vineyards. The estate's team had anticipated the situation and set up substantial frost prevention measures : small fires around the perimeters of the vineyard to warm up the atmosphere and a helicopter to drive out the freezing cold air. As a result of these preventive measures, la Conseillante's vineyard was only lightly affected by this late frost. Temperatures were quite high during July and August with little rain.



With its wonderful aromatics and silky tannic texture, 2017 is a superb, classic La Conseillante vintage.



#### 2017 figures:

Blend:

80% merlot & 20% cabernet franc

Yield: 34 hl/ha

Alcohol: 13°

pH: 3,7