

# Duo

## DE CONSEILLANTE

### 2018



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 19/09 au 01/10 - cabernet franc 04/10 (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 : 14 months



A quite mild winter was followed by a rainy spring. As from July, hot, very dry weather set in right up till October with a very fine Indian summer. The best climate for an amazing vintage! The grape pips were especially ripe; and the skins, which were thick and rich in polyphenols, produced very concentrated wines. This was a vintage in which the grapes needed to be harvested at the correct ripeness levels and the vinifications carried out using gentle extraction in order to achieve powdery tannins.



2018 is one of the best Duo de Conseillante ever made. The vintage brings concentration in the mouth, denses tanins and an intense aromatic expression of fruits and spices. The cabernet franc brings tension to the wine and a long ageing potential (about 10 years).



#### 2018 figures:

Blend:

80% merlot & 20% cabernet franc

Yield: 32 hl/ha

Alcohol: 14°

pH: 3,8