

CHATEAU
LA CONSEILLANTE
2001



Surface area: 11,8 hectares
Owner: Famille Nicolas



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



Harvest : From 22/09 to 30/09 (by hand, in low-capacity, open trays)
Winemaking : Pre-fermentary cold-maceration for 3 to 5 days, vatted for 14 to 28 days



Vats : Stainless steel, fully temperature-controlled
Ageing : 80% new barrels, 20% one year barrels
Length : 18 months



Quite cold year with a little bit of sun.



Bright, garnet robe. Wonderfully complex, the nose sports cherry, violet and animal notes. The attack on the palate is smooth and fruity, but then elegant tannins take over to make it bigger. The finish is mellow, concluding with the first notes of evolution, such as leather.



2001 figures:

Blend:

79% Merlot & 21% Cabernet Franc

Yield: 43 hl/ha

Alcohol: 13.5°

Total Acidity: 3,2 g/L

pH: 3,8