

CHATEAU  
LA CONSEILLANTE  
2002



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 : merlot 25/09 to 29/09 (by hand, in low-capacity, open trays)  
Winemaking : Pre-fermentation cold-maceration for 2 to 5 days, in tank for 14 to 28 days



Vats : Stainless steel, fully temperature-controlled  
Ageing : 90% new barrels, 10% one year old barrels  
Length : 19 months



A very clear winter with a very dry and cold half, followed by a very mild and wetter period.



La Conseillante 2002 is a very elegant wine, marked by notes of violet, blueberry and truffle. The finish is very pleasant and reveals a silky texture and an elegant bouquet, thanks to its firm but well coated tannins.



2008 figures:

Blend:

80% Merlot & 20% Cabernet Franc

Yield: 30 hl/ha

Alcohol: 13.5°

Total Acidity: 3.35 g/L

pH: 3,6