

CHATEAU
LA CONSEILLANTE
2004



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 28/09 (by hand, in low-capacity, open trays)
Winemaking : Pre-fermentary cold-maceration 4 days, vatted for 18 to 20 days



Vats : Stainless steel, fully temperature-controlled
Ageing : 80% new barrels
Length : 13 months



After a cold and dry winter, the spring was rather cool and dry. Flowering was remarkable at the beginning of June, benefiting from outstanding conditions which made it possible to avoid coulure and millerandage. The summer of 2004 was very mixed. The indian summer produced a remarkable balance in the fruit, both in terms of sugar and acids, favourable to the making of a great wine.



« *With aeration it musters more and more precision, so decanting is advisable for this vintage. The palate is showing very well. It has a surprising structure and plenty fruit, suggesting this is one of the longer-term La Conseillantes. It is fresh and tensile from the start thanks to a razor-sharp thread of acidity whilst there is a newfound sense of precision felt on the finish. This is a great La Conseillante – perhaps one of the most underrated of this decade.* » Neal Martin



2004 figures:

Blend:

81 % Merlot & 19 % Cabernet Franc

Yield: 48 hl/ha

Alcohol: 13.5°

Total Acidity: 3,15 g/L

pH: 3.85