

CHATEAU
LA CONSEILLANTE
2005



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 13/09 to 22/09 – Cabernet Franc 23/09 (by hand, in low-capacity, open trays)
Winemaking : Pre-fermentary cold-maceration for 2 to 5 days, vatted for 3 to 4 weeks



Vats : Stainless steel, fully temperature-controlled
Ageing : 100% new barrels
Length : 15 months



Perfect weather. Lovely hot, dry summer with a little rain to save us from drought.



What makes the 2005 vintage stand out is that all the balances have been ratcheted up: more sugar, more colour, more acidity, more aromas, more tannin, etc.
2005 is full of colour and has very elegant aromas and tannins. It is more concentrated than usual and has been made to last. It has been aged in all new wood, which is reserved only for outstanding years and has enabled the powerful tannins to be blended in, while revealing the wine's aromas.

2005 figures:

Blend:

85% Merlot & 15% Cabernet Franc

Yield: 38 hl/ha

Alcohol: 13.5°

Total Acidity: 3,44 g/L

pH: 3,82

