

CHATEAU
LA CONSEILLANTE
2006



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 : 13/09 & 18/09 to 22/09 (by hand, in low-capacity, open trays)
Winemaking : Pre-fermentary cold-maceration for 3 to 5 days, vatted for 3 to 4 weeks



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



A cold winter and a dry and soft spring. June and July were very hot and dry followed by a superb indian summer.



This 2006 vintage stands out by its remarkable freshness, either on its body than on its aromatic range, thanks to a higher acidity than in the previous vintages. With a deep colour, it shows the usual notes of violet and liquorice, and brings moreover touches of small red berries and white flowers. The palate is concentrated, on the nose's aromatic basis, ended by powerful tannins which will become even more refined in time. The acidity makes the blend vibrant, and promises it a very good future.

2006 figures:

Blend:

85% Merlot & 15% Cabernet Franc

Yield: 42 hl/ha

Alcohol: 13.5°

Total Acidity: 3,5 g/L

