

CHATEAU
LA CONSEILLANTE
2007



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 17/09 to 22/09 – Cabernet Franc 27/09 (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



This vintage is the piece of evidence that bad years do not exist anymore in estates such as La Conseillante. Despite a fussy weather, 2007 arises as an easy wine, based on the fruit, more than on the extraction.



Its ruby colour, its nose of ripe berries and fresh almond, without any greenness, and its mouth with an elegant and very precise frame, faithful to La Conseillante' philosophy, make it a pleasurable vintage.



2007 figures:

Blend:

85% Merlot & 15% Cabernet Franc

Yield: 46.5 hl/ha

Alcohol: 13.5°

Total Acidity: 3,2 g/L

pH: 3,71