

CHATEAU
LA CONSEILLANTE
2008



Surface area: 11,8 hectares
Owner: Famille Nicolas
Managers: Dr Bertrand Nicolas & Jean-Valmy 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 26/09 to 01/10 – Cabernet Franc 07/10 (by hand, in low-capacity, open trays)
Winemaking : Pre-fermentation cold-maceration for 2 to 5 days, in tank for 3 to 4 weeks



Vats : Stainless steel, fully temperature-controlled
Ageing : 80% new barrels, 20% one year old barrels
Length : 13 months



Exceptionally sunny winter, dry and soft. Quite a wet spring with moderate sunshine followed by a rainy summer.



Superb vintage, full of balance and controlled power. The nose is very aromatic and complex, going from mashed strawberry to liquorice. The mouth is concentrated, but don't show any dryness, since the tannins are silky, and develops on light jam notes, then on a final marked by an elegant liveliness. The cabernet franc shows there its mentholated and very long aromas.



2008 figures:

Blend:

86% Merlot & 14% Cabernet Franc

Yield: 34 hl/ha

Alcohol: 13.5°

Total Acidity: 3.60 g/L

pH: 3,43