

CHATEAU
LA CONSEILLANTE
2009



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 14/09 to 23/09 – Cabernet Franc 23/09 & 28/09 (by hand, in low-capacity, open trays)
Winemaking : Pre-fermentation cold-maceration for 3 to 5 days, in tank for 3 to 4 weeks



Vats : Stainless steel, fully temperature-controlled
Ageing : 100% new barrels
Length : 18 months



Warm, dry year. Long growth cycle and very ripe fruit.



La Conseillante 2009 stands out for having been exceptionally fine tasting from the very outset. This vintage features particularly silky tannins which appeared to blend in very early in the way they are perceived on the palate. Add the strong aromas of black fruit, violet, liquorice and fresh almond, and you have a superbly well-balanced wine with outstanding length in view of its youth.



2009 figures:

Blend:

81% Merlot & 19% Cabernet Franc

Yield: 39,5 hl/ha

Alcohol: 14°

Total Acidity: 3.2 g/L

pH: 3,75