

CHATEAU  
LA CONSEILLANTE  
2010



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 16/09 to 25/09 – Cabernet Franc 05/10 (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 : 85% new barrels, 15% one year old barrels  
Length : 18 months



Exceptionally dry year and very fresh nights which have brought beautiful acidity and freshness.



2010 closes a superb trilogy of vintages that started with 2008 and is reminiscent of 1988-1989-1990. It delights the purists with its vigour and superb balance and its perfect Bordeaux style. It is denser than the 2009 and has distinctly more acidity, which will make it longer keeping. In this way, it is more like the 1989.

Complex, ripe and extremely deep, it is certainly one of the best Conseillantes ever made !

2010 figures:

Blend:

80% Merlot & 20% Cabernet Franc

Yield: 39 hl/ha

Alcohol: 13.5°

Total Acidity: 3.60 g/L

pH: 3,53

