

CHATEAU
LA CONSEILLANTE
2011



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 08/09 to 14/09 – Cabernet Franc 22/09 (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 : 65% new barrels, 35% one year old barrels
Length : 18 months



A very cold winter followed by a very sunny, dry and hot spring.
The summer was hot but with a lot of rain in July.
A superb Indian summer throughout September.



This vintage is unfortunately a bit in the shadow of the magnificent 2010. The 2011 is nevertheless a very nice, round, and fruity wine, which will delight your palate even when young. It is very well-balanced, lovely and fresh with medium body.



2011 figures:

Blend:

82% Merlot & 18% Cabernet Franc

Yield: 42 hl/ha

Alcohol: 13.5°

Total Acidity: 3.53 g/L

pH: 3,62