

CHATEAU
LA CONSEILLANTE
2012



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 18/09 to 01/10 – Cabernet Franc 05 & 09/10 (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 : 22 epoxy coated concrete tanks, fully temperature controlled
Ageing : 65% new barrels, 35% one year old barrels
Length : 18 months



A wet spring followed by a very dry summer.
2012 is a year which clearly favoured early growth and ripening. The vineyards which were the first to be harvested produced better wines than those that were picked later.



The Merlot grapes were lovely and ripe with nicely mellowed tannins. The mid-palate is well structured, but overall the wines are not very weighty.
This style is similar to the 2004, but with more concentration.
The Cabernet Franc was simpler, more aromatic and attractive.



2012 figures:

Blend:

89% Merlot & 11% Cabernet Franc

Yield: 38.5 hl/ha

Alcohol: 14°

Total Acidity: 2,90 g/L

pH: 3,69