

CHATEAU
LA CONSEILLANTE
2013



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 27/09 to 05/10 – Cabernet Franc 05 & 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 : 22 epoxy coated concrete tanks, fully temperature controlled
Ageing : 75% new barrels, 25% one year old barrels
Length : 18 months



2013 is a difficult vintage due to the weather conditions : rainy winter, cold spring, hot and dry summer. Rain and heat before and during the harvest did not facilitate it and we had to work with optical sorting to have the best possible selection. However, with hard work and perseverance, we managed to produce a good wine -- fermentations took place without problem, the quality was homogeneous.



Smooth, the wine develops raspberry notes. The mouth is attractive, well-balanced, with an interesting aromatic complexity and a pleasant freshness.



2013 figures:

Blend:

82% Merlot & 18% Cabernet Franc

Yield: 30 hl/ha

Alcohol: 13°

Total Acidity: 3,90 g/L

pH: 3,50