

CHATEAU  
LA CONSEILLANTE  
2014



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 23/09 to 02/10 – Cabernet Franc 29/09 & 06/10 (by hand, in low-capacity, open trays)  
Winemaking : Pre-fermentary cold-maceration for 3 days, vatted for 29 days



Vats : 22 epoxy coated concrete tanks, fully temperature controlled  
Ageing : 75% new barrels, 25% one year old barrels  
Length : 18 months



Rainy and mild winter. Warm and rather dry spring followed by a cool and moderately sunny summer.  
September and October were very sunny and warm, early storms and then dry period. Serene harvest : no risk of botrytis thanks to the weather, reached maturity, without risk of over-maturity due to average summer.



Elegant in the mouth with a precise structure, this vintage is faithful to La Conseillante philosophy. A pleasurable vintage, to be enjoyed in its youth.



2014 figures:

Blend:

78% Merlot & 22% Cabernet Franc

Yield: 38 hl/ha

Alcohol: 13.5°

Total Acidity: 3,60 g/L

pH: 3,57