

CHATEAU
LA CONSEILLANTE
2015



Surface area: 11,8 hectares
Owner: Famille Nicolas
Managers: Dr Bertrand Nicolas & Jean-Valmy Nicolas
Director: Marielle Cazaux



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 21/09 to 02/10 – Cabernet Franc 01/10 & 07/10 (by hand, in low-capacity, open trays)
Winemaking : Pre-fermentary cold-maceration for 5 days, vatted for 4 weeks



Vats : 22 epoxy coated concrete tanks, fully temperature controlled
Ageing : 70% new barrels, 30% one year old barrels
Length : 18 months



Cold and dry. Fairly wet spring. Perfect flowering: mid-flowering point: June 3rd 2015. Dry and hot summer : No rainfall between 15th June and 26th July. A heatwave from 30th June to 6th July (max. temp. 30°C compared with 26°C for the ten-year average). + 1.5°C compared to the thirty-year average. Some rain enabling optimal ripening.
September and October sunny and warm (50% rainfall deficit compared with the ten-year average).
Smooth harvest, spread out to achieve perfect ripeness.



2015 is one of the best Conseillante ever made.
It has a dark color, with a very intense aromatic expression.
It is a wine with a magnificent balance and an exceptionnal length.



2015 figures:

Blend:

80% Merlot & 20% Cabernet Franc

Yield: 39.5 hl/ha

Alcohol: 14.5°

Total Acidity: 3,35 g/L

pH: 3,65