

CHATEAU  
LA CONSEILLANTE  
2016



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 22/09 to 13/10 – Cabernet Franc 12 & 17/10 (by hand, in low-capacity, open trays)  
Winemaking : Pre-fermentary cold-maceration for 4 days, vatted for 27 days



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



A very rainy, mild winter followed by a very wet spring with strong vine vegetation growth. An even flowering process beginning around June 6th.  
The summer was quite hot and dry.  
Rains from the 1st to the 5th August helped the veraison process to start.  
A superb Indian summer during September with sufficient but not excessive rainfall, enabled the vines to remain in perfect health.  
A stress-free harvest spread out over time.



2016 is one of the best vintages of La Conseillante ever produced.  
Dark in color, with an intense aromatic expression.  
It is a wine with a magnificent balance and an exceptional length.



2016 figures:

Blend:

80% Merlot & 20% Cabernet Franc

Yield: 39.5 hl/ha

Alcohol: 14°

Total Acidity: 3,35 g/L

pH: 3,65