

CHATEAU
LA CONSEILLANTE
2017



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 05/09 to 22/09 – Cabernet Franc 29/09 (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 : 16 months



The winter was cold without much rain. Early bud-break is one of the significant markers of this vintage.

During the night of April 27, a wave of frost hit Bordeaux's vineyards. The estate's team had anticipated the situation and organized substantial frost prevention measures : small fires around the perimeter of the vineyard to heat the atmosphere and a helicopter to push out the freezing cold air. As a result of these preventive measures, La Conseillante's vineyard was only lightly affected by this late frost.

Temperatures were quite high during July and August with little rain.



With its wonderful aromatics and silky tannic texture, 2017 is a superb classic La Conseillante vintage.



2017 figures:

Blend:

85% Merlot & 15% Cabernet Franc

Yield: 34.5 hl/ha

Alcohol: 13.5°

Total Acidity: 3,6 g/L

pH: 3,65