

CHATEAU
LA CONSEILLANTE
2018



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 19/09 to 01/10 – Cabernet Franc 04/10 (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, 27% one year old barrels & 3% in amphoras
Length : 18 months



A quite mild winter was followed by a rainy spring. As from July, hot, very dry weather set in right up till October with a very fine Indian summer. The best climate for an amazing vintage! The grape pips were especially ripe; and the skins, which were thick and rich in polyphenols, produced very concentrated wines. This was a vintage in which the grapes needed to be harvested at the correct ripeness levels and the vinifications carried out using gentle extraction in order to achieve powdery tannins.



2018 is stunningly aromatic with blue and black fruits coming to the fore, such as blackcurrants, blueberries and blackberries mingling with floral and spicy notes. The entry on the palate is very fleshy, while a dense mid-palate develops with tension and energy, providing extra length to the wine's finish. This is a vintage with succulent flesh and cocoa powder-like powdery tannins. The wine's ageing potential is around 30 years.



2018 figures:

Blend:

83% Merlot & 17% Cabernet Franc

Yield: 32 hl/ha

Alcohol: 14.5°

Total Acidity: 3,3 g/L

pH: 3,65