

CHATEAU LA CONSEILLANTE 2022



Surface area: 11,8 hectares
Owners: The Nicolas Family
General Managers: Dr Bertrand Nicolas & Jean-Valmy Nicolas
Managing 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, from 05/09 to 07/09, 09/09 et 13/09 – Cabernet Franc, on 13/10 and 20/10 (by hand in small crates)
Vinification: A 5-day cold soak, a 27-day vatting period, and 7% of the crop by integral vinification.



Vat room: 22 fully temperature-controlled epoxy-lined concrete vats.
Ageing: 70% in new French oak barrels - 27% in second-fill barrels - 3% in amphorae.
Ageing time: 16 months.



The 2022 vintage was influenced by extreme weather conditions, ranging from cold to heat, from storms to drought, putting the vine and the vintners to the test. Despite the dry winter and a cold spell in early April, mild temperatures and low precipitation towards the end of April favored controlled vine growth, conserving its reserves. The early (May 17th) and vigorous flowering in May required preventive measures, including mulching to control soil evaporation. By the end of May, temperatures had significantly risen, with flowering finishing in early June, offering flowers of exceptional quality. The intense heat prompted La Conseillante team to protect the vines by applying clay as «sunscreen». Summer conditions were hot and dry, leading to an early veraison (July 4th). Harvest, which began on September 5th, was carefully conducted to preserve fruit freshness. Vinification proceeded smoothly, thanks to remarkable quality of the grapes and the meticulous work of La Conseillante team. Despite the challenges faced throughout the year, the 2022 vintage achieved exceptional balance, showcasing the resilience of the vineyard, terroirs, and vintners in the face of climatic challenges.



An extremely aromatic, creamy, and concentrated wine. 2022 is a brilliant vintage, full of brightness and elegance in its tannic structure. The balance between the freshness and richness of the fruits provides a long and harmonious finish. The combination of an alcohol content, around 14°, and the good level of acidity gives this sunny and complex vintage excellent aging potential.



2022 technical data:

Blend:

87% Merlot & 13% Cabernet Franc

Yield: 33 hl/ha

Alcohol: 14°

Total Acidity: 3,3 g/L

pH: 3,65

Château La Conseillante
Héritiers Louis Nicolas
Pomerol