

CHATEAU LA CONSEILLANTE 2020



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 04/09 to 17/09 – Cabernet Franc 21/09 and 30/10 (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 oak barrels, 27% one year old barrels & 3% in amphoras
Length : 16 months



Winter 2020 had an excess of rainfall (+200 mm) with warm temperatures. The mildness of February and March gave the starting point to the vines to wake up earlier than usual. Then, bud burst was early as well and marked by an episode of frost at the end of March but without any bad consequences. The mild temperatures of April and May with a good amount of water supply was beneficial to the development of the vines, and induced an early flowering (mid-May). After a moisty spring, summer was very hot and dry. We had +1°C to +1.5°C compared to normal temperatures of July - September. Harvests started under good and warm weather conditions.



Aromas of black fruits, blackcurrant; with notes of peonies. The blend of 80% Merlot and 20% Cabernet Franc provides a nice balance. This 2020 is fruity, creamy and concentrated. The juicy texture is enhanced by velvety, silky and elegant tannins. La Conseillante 2020 is a bright wine, full of promise for decades to come.”



2020 figures:

Blend:

87% Merlot & 13% Cabernet Franc

Yield: 39 hl/ha

Alcohol: 14°

Total Acidity: 3,31 g/L

pH: 3,67