

Duo

DE CONSEILLANTE

2019



Surface area: 11,8 hectares
Owner: Famille Nicolas
Managers: Dr Bertrand Nicolas & Jean-Valmy Nicolas
Director: Marielle Cazaux



Soil compositions: 60 % grey clay & 40 % sandy gravel, over a grey clay subsoil
Grape varieties: 80 % Merlot & 20 % Cabernet Franc
Average age of the vines: 35 years



Harvest: Merlot from 17/09 to 20/09 - Cabernet Franc on 30/09 and 07/10 (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 : 50 % new barrels, 50 % one year old barrels
Length : 14 months



In general terms, this 2019 winter was a cold one. It wasn't a harsh winter, but it was cold with little rain. When milder weather returned in February, and then in March, the vines were given their reminder, a little earlier than usual, that it was time for them to wake up. Whenever frost is forecast, in order to protect the vineyard, the crew quickly swing into action. Two sleepless nights were endured this time but thankfully without any damage to the vines. In June, the flowering, which took place from the 3rd to the 13th, was disrupted by 50mm of rain on the 4th June. Between the months of June and September, the summer was marked by glorious sunshine and outstandingly warm days. The veraison process in the Merlot went quickly (between 3rd and 5th August), and the pips ripened early. The phenolic ripeness was very good. The weather was kind to this vintage and allowed the La Conseillante crew to harvest in stress-free conditions, plot by plot, firstly picking the Merlot (from 17th to 20th September) and then the Cabernet Franc (30th September 7th October).



With its proportion of Cabernet Franc, Duo de Conseillante 2019 is a very aromatic wine with great freshness of flavour. On the nose, aromas of red berry fruits mingle with notes of crushed raspberries and hints of peonies and spices. With a silky, creamy, tight-knit texture on the palate, this wine offers great charm and personality. To be enjoyed as from 2022 until 2030.



2019 figures:

Blend:

72 % Merlot & 28 % Cabernet Franc

Yield: 34 hl/ha

Alcohol: 14.5°

Total acidity: 3.15g/L

pH: 3,63