

# Duo

## DE CONSEILLANTE

### 2020



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  
Grape varieties: 80% merlot & 20% cabernet franc  
Average age of the vines: 35 years



Harvest: Merlot 04/09 au 17/09 - Cabernet Franc 21/09 and 30/09 (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 : 50% new barrels, 50% one year old barrels  
Length : 14 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.



The Duo de Conseillante 2020 has a very intense colour. On the first nose, aromas of blackberries and blackcurrant give way to some spicy notes. The mouth is full of texture with present but very silky tannins. This Duo is one of the best ever produced.



#### 2020 figures:

Blend:

90% Merlot & 10% Cabernet Franc

Yield: 32 hl/ha

Alcohol: 14.3°

Total acidity: 3.65g/L

pH: 3,8