

Duo

DE CONSEILLANTE

2022



Surface area: 11,8 hectares
Owners: SC des Héritiers Nicolas
General Managers: Dr Bertrand Nicolas & Jean-Valmy Nicolas
Managing Director: Marielle Cazaux



Soil composition: 60% grey clay & 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 and 13/09 - Cabernet Franc, on 13/10 and 20/09 (by hand in small crates).
Vinification: A 5-day cold soak, a 27-day vatting period.



Vats: 22 fully temperature-controlled epoxy-lined concrete vats.
Ageing: 50% new barrels, 50% second-fill barrels
Ageing time: 14 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.



Duo de Conseillante 2022, like all sunny vintages, is a wine of great complexity and highly aromatic. On the nose, aromas of red fruits blend with notes of strawberry compote or raspberry seeds. Violet notes, typical of the Pomerol terroir, are distinguishable. The palate is silky, creamy, and fresh, offering a seductive wine with excellent drinkability. Best enjoyed between 2025 and 2035.



2022 technical data:

Blend:

80% Merlot & 20% Cabernet Franc

Yield: 33 hl/ha

Alcoholic degree: 14°

Total acidity: 3,3 g/L

pH: 3,7

Château La Conseillante
Héritiers Louis Nicolas
Pomerol