

CHATEAU  
LA CONSEILLANTE  
2019



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 17/09 to 20/09 – Cabernet Franc 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 : 70% new barrels, 27% one year old barrels & 3% in amphoras  
Length : 16 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.



Never has the blending of a vintage been so straightforward. The association of the different lots of the 2019 La Conseillante has produced a wine with stunning freshness allied to gentle power. Very Pomerol in its seductiveness, this vintage reveals black fruit aromas supported by floral and spicy notes.

La Conseillante 2019 is a vibrant wine with huge promise for the decades to come.

2019 figures:

Blend:

84% Merlot & 16% Cabernet Franc

Yield: 34 hl/ha

Alcohol: 14.5°

Total Acidity: 3,27 g/L

pH: 3,67

