

Château La Conseillante



General information

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| Appellation | Pomerol |
| Surface area | 11 unbroken hectares |
| Output | Between 3,500 and 4,000 cases |
| Second label | Duo de Conseillante |
| Owner | SC des Héritiers NICOLAS |
| Managers | Dr Bertrand NICOLAS and Jean-Valmy NICOLAS |
| Director / Winemaker | Marielle CAZAUX |
| Oenologist | Michel ROLLAND |
| Marketing | Through the Bordeaux wine exchange |

The vineyard

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| Soil composition | 60 % grey clay, 40 % sandy gravel, resting on red (iron) clay |
| Grape types | 80 % Merlot and 20 % Cabernet Franc |
| Pruning | Single and double Guyot |
| Planting density | 7,000 vines per hectare on average |
| Yield | 3,500 to 4,000 litres per hectare |
| Average age of vines | 34 years |

The wine

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| Harvesting | At optimal phenolic ripeness, by hand, in low-capacity, open trays |
| Sorting | By hand and machine on 4 tables |
| Winemaking process | Pre-fermentary cold-maceration for 2 to 4 days, vatted for 14 to 28 days |
| Vat room | 22 concrete tanks, fully temperature-controlled |
| Selection | Vertical wine press and separate ageing of press wine |

The ageing

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| Ageing | 50 à 80 % in new, French oak barrels, from a number of carefully selected |
| Average length | coopers 18 months |
| Racking | Every 3 months using air pressure |
| Fining | 2 to 3 fresh egg whites per barrel |

*Member of the Union des Grands Crus and the Bordeaux Wine Academy
Visits by appointment*