

# CHATEAU LA CONSEILLANTE 2024

Surface area in production (2024): 11.13 hectares  
Owner: Nicolas Family  
Managers: Dr. Bertrand Nicolas & Jean-Valmy Nicolas  
Winemaker: Marielle Cazaux

## Vineyard & Terroir

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

## Harvests

Manual harvesting in small crates

- Merlot: September 20, 23–25
- Cabernet Franc: October 1 & 4

## Winery Equipment

22 epoxy-lined, temperature-controlled concrete tanks  
5 micro pure concrete tanks (15 to 25 hl)

## Vinifications

Cold pre-fermentation maceration: 5 days  
Total vatting time: 28 to 30 days

## Ageing

50% new French oak barrels  
50% one-wine barrels  
Estimated duration: 15 months

## Weather conditions

The 2024 vintage was marked by contrasting weather conditions, requiring constant vigilance. The winter was both very warm (+1.3°C) and exceptionally rainy (785 mm), which replenished water reserves but demanded close sanitary monitoring. The growing cycle began early with budburst on March 20, but flowering occurred later (June 5), indicating an atypical season. A hot and dry summer set in from mid-July, with August playing a decisive role in ripening (10 days above 30°C). Veraison was slow for Merlot and even later for Cabernet Franc, necessitating precise monitoring of ripeness. Harvesting took place from September 20 to October 4, with meticulous sorting and a density bath, limiting the yield to 22 hl/ha in order to retain only the highest-quality grapes

## Tasting notes

Duo de Conseillante 2024 captivates with its delicate and refined expression. This demanding vintage has yielded a wine of undeniable charm. The vibrant nose opens with fresh red fruit notes, lifted by a subtle floral touch. On the palate, the wine combines fruit and freshness with finesse. True to the spirit of Duo, the 2024 vintage embodies a harmonious elegance.

## 2024 key figures

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|--|-----------------------|
| • Blend: 53% Merlot - 47% Cabernet Franc | • Alcohol: 13% vol    |
| • Yield: 22hl/ha                         | • Total acidity: 3,42 |
| • Production: 4 896 bottles              | • pH: 3,55            |

