

# FACT SHEET - CHATEAU LA CONSEILLANTE



## GENERAL INFORMATION

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Appellation:	Pomerol
Surface area:	11.8 unbroken hectares
Output:	Between 3,500 and 4,500 cases
Second label:	Duo de Conseillante
Owner:	SC des Héritiers Nicolas
Managing directors:	Bertrand Nicolas and Jean-Valmy Nicolas
Gen. Manager / Winemaker:	Jean-Michel Laporte
Oenologist:	Gilles Pauquet
Marketing:	Through the Bordeaux wine exchange

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

## THE VINEYARD

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Soil composition:	60% grey clay and 40% sandy gravel, resting on red clay (iron dross)
Grape types:	80% Merlot, 20% Cabernet Franc
Pruning:	Single and double Guyot
Planting density:	6,000 vines per hectare on average
Yield:	3,500 to 4,000 litres per hectare
Average age of vines:	30 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 5 days, vatted for 3 to 4 weeks
Vats:	Stainless steel, fully temperature-controlled
Selection:	Vertical wine press and separate ageing of press wines

## THE AGEING

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Ageing:	80% to 100% in new, French oak barrels, from a number of carefully selected coopers
Average length:	18 months
Racking:	Racking using air pressure every 3 months
Fining:	3 to 5 fresh egg whites per barrel

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