

CHATEAU LA CONSEILLANTE 2023



Surface area: 11,8 hectares
Owners: The Nicolas Family
General Managers: Dr Bertrand Nicolas & Jean-Valmy Nicolas
Managing 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, 07/09, 11/09, 13/09, 18/09 & 20/09– Cabernet Franc, on 02/10 (by hand in small crates)
Vinification: A 5-day cold soak, a 27-day vatting period, and 7% of the crop by integral vinification.



Vat room: 22 fully temperature-controlled epoxy-lined concrete vats.
Ageing: 70% in new French oak barrels - 27% in second-fill barrels - 3% in amphorae.
Ageing time: 16 months.



The 2023 vintage was full of surprises and emotions, from bud break to the final harvest, patience was the keyword of the year. Despite temperatures slightly above normal and the usual rainfall from October to March, the vine's growth was marked by a spectacular surge. The warm and humid conditions of late spring favored the development of mildew, which was contained through increased monitoring and protection of the vineyard. The flowering was early (May 22), uniform, and explosive, heralding a generous harvest. The vineyards were in remarkable condition, and the grape quality exceptional, with each phenological stage successfully closing within a week. The summer was characterized by hot temperatures and episodes of rain, promoting grape development. Veraison began as early as mid-July, following a rapid cycle. In September, the warm temperatures accelerated ripening, indicating an early harvest. Patience was essential for observing, tasting, and analyzing the grapes, adjusting harvest dates for optimal maturity. Harvesting began on September 7 for the young Merlots and stretched over three and a half weeks, with particular attention paid to each plot. Vinification was also gradual, requiring up to 35 days of maceration to achieve the creamy texture and characteristic harmony of La Conseillante. The results of this campaign are exceptional, hinting at a promising vintage for Château La Conseillante.



An unconventional vintage, the 2023 expresses a wine of beautiful concentration and fresh maturity, blending indulgence and delicacy with a velvety texture and juicy character. It embodies balance and harmony, with an aromatic brilliance of vibrant black fruits, exuding undeniable elegance. It stands alongside recent great vintages of Bordeaux such as 2019, 2020, and 2022.

2023 technical data:

Blend:	Yield: 43 hl/ha	Total Acidity: 3,24 g/L
88% Merlot & 12% Cabernet Franc	Alcohol: 14°	pH: 3,68

