

Duo

DE CONSEILLANTE

2023



Surface area: 11,8 hectares
Owner: Famille Nicolas
Managers: Dr Bertrand Nicolas & Jean-Valmy Nicolas
Director: Marielle Cazaux



Soil compositions: 60% grey clay & 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 02/10 (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 : 50% new barrels, 50% one year old barrels
Length : 14 months



The 2023 vintage was full of surprises and emotions, with patience being the key word of the year. Despite slightly above-normal temperatures and the usual rainfall from October to March, the vine's growth cycle was marked by spectacular development. The flowering was early, uniform, and explosive, signaling a generous harvest. The state of the vines is remarkable, and the quality of the grape clusters is exceptional, with each phenological stage concluding successfully within a week. Summer was characterized by warm temperatures and rainy episodes, promoting the development of the grapes. In September, the warm temperatures accelerated ripening, indicating an early harvest. Patience was necessary to observe, taste, and analyze the grapes, thus adjusting the harvest dates for optimal ripeness. The harvest began on September 7th for the young Merlots and extended over three and a half weeks, with particular attention given to each plot.



The Duo de Conseillante 2023 has an intense color. On the first nose, aromas of blackberries and blackcurrants give way to some spicy notes. The palate is fresh, full of texture, with present yet very silky tannins. This Duo is a perfect balance between classicism and modernity.



2023 figures:

Blend:

80% Merlot & 20% Cabernet Franc

Yield: 43 hl/ha

Alcohol: 14°

Total acidity: 3.13 g/L

pH: 3,6