

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
5% of the production underwent integral vinification

Ageing

70% new French oak barrels
30% one-wine barrels
Estimated duration: 16 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

A magical vintage, 2024 stands out in many ways. Though it occasionally tested the nerves of the vignerons, it captivates with its charm. Its intensely fruity aromatic profile, the softness of its tannins, invigorating freshness, and very moderate alcohol level make it a vintage designed for pure pleasure. Creamy, with pleasant density, flavorful and well-balanced, it embodies a classic Pomerol style that will undoubtedly appeal to wine lovers, including over time.

2024 key figures

- Blend: 80% Merlot - 20% Cabernet Franc
- Yield: 22hl/ha
- Production: 24 780 bottles
- Alcohol: 13,5% vol
- Total acidity: 3,25
- pH: 3,57

