

Duo

DE CONSEILLANTE

2025

Surface area in production (2025): 10,7 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: 75% merlot, 20% cabernet franc & 5% cabernet sauvignon
Average age of the vines: 35 years

Harvests

Manual harvesting in small crates

- Merlot: 28th August - 5th September
- Cabernet Franc : 17th September

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 2025 vintage at La Conseillante is characterized by an overall warm, dry, and early climate. A mild winter with below-average rainfall led to early budbreak, followed by a clement, frost-free spring that ensured rapid and even flowering. The growing season remained ahead of schedule throughout, with perfectly healthy vineyard conditions. The summer, marked by significant drought and several intense heatwaves, induced water stress to which the vines adapted well. Timely rainfall at the end of August proved crucial in rebalancing ripeness, resulting in a vintage that is solar, early, and remarkably well-balanced. Harvests were particularly early, beginning on August 28th under excellent conditions, allowing for the preservation of freshness and balance in the grapes.

Tasting notes

Duo de Conseillante 2025 is a highly complex and intensely aromatic wine. On the nose, aromas of red fruits intertwine with notes of iris and fresh spices. Delicate violet notes also emerge, a hallmark of the Pomerol terroir. The palate is silky, creamy, and fresh, offering a charming wine with excellent drinkability. Best enjoyed between 2027 and 2037.

2025 key figures

- Blend: 70% Merlot - 30% Cabernet Franc
- Yield: 30hl/ha
- Production: 4 600 bottles
- Bottling date : May 2027
- Alcohol: 13% vol
- Total acidity: 3,15
- pH: 3,69

