

# CHATEAU LA 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, 15% 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 : 5th September
- Cabernet Sauvignon: 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  
5% of the production underwent integral vinification

## **Ageing**

70% new French oak barrels  
30% 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**

It is tempting to compare 2025 to 2022, another recent vintage with a very hot, sunny profile. Yet, what is most impressive about La Conseillante 2025 is its freshness, tension, and aromatic precision. With its balance between generosity and structure, the wine promises to be one of the estate's great classic vintages. It displays superb finesse and elegance; it is intense, seductive and with a saline finish that lingers on the palate to prolong the enjoyment.

## **2025 key figures**

- Blend : 87% merlot - 10% cabernet franc - 3% cabernet sauvignon
- Alcohol : 13,5% vol
- pH : 3,66
- Total acidity : 3,5
- Production : 34 400 bottles

