

Château La Conseillante 2022

CSPC# 123946

750mlx3

13.9% alc./vol.

Grape Variety

87% Merlot, 13% Cabernet Franc.

Appellation

Pomerol

Classification

unclassified

Website

<https://www.la-conseillante.com/en/le-repertoire-des-millesimes/>

Analysis

pH: 3.65

Sustainability

Since 2016, La Conseillante has implemented a series of undertakings to reduce its environmental impact.

The estate has gained ISO 14001 and HVE 3 certification within the SME programme (Environmental Management System) for Bordeaux wines.

ISO 14001 certification implies the limitation of environmental impacts within a company. HVE 3 certification (High Environmental Value) is centred round 4 separate environmental themes: biodiversity, phyto-sanitary strategy, management of fertilisation and water resources.

La Conseillante also cultivates different species of plants, such as clover (used in different parts of the vineyard where vines lack vigour) and oats (used to break up the soil with their roots). Radish is also planted, particularly in clay parts of the vineyard, where it enables de-compacting and aeration of the soil.

These elements all enhance biodiversity within the La Conseillante vineyard.

Analysis

Total Acidity: 3.2 pH: 3.67

General Info

The name "La Conseillante" first appeared in the middle of the 18th century. It was given to the property by a certain Catherine Conseillan, an influential figure who ran the estate at that time -almost 300 years ago.

It was in 1871 that the Nicolas family bought the estate, whose surface area and vineyard plots have remained unchanged since then.

Today, it is the turn of the fifth generation of the Nicolas to manage the estate, a demonstration once again of continuity and the attachment of the family to this great growth. Bertrand Nicolas and Jean-Valmy Nicolas are the joint managing directors of La Conseillante. Marielle Cazaux is the estate manager.

The Nicolas heirs are clearly identified on each bottle by the initials "LN" on the label at the centre of a shield within a silver-edged border whose four corners are sloped. The violet-coloured bottle capsule evokes the characteristic aroma of the wine. These packaging features, first chosen back in 1871 by the Nicolas brothers, remain elegant and yet modern even today.

Château La Conseillante is a member of the Union des Grands Crus and L'Académie des Vins de Bordeaux.

Winemakers

Marielle Cazaux. Michel Rolland - consultant winemaker

Vintage

2022 did not experience easy weather conditions: high to very high temperatures from February until the harvest, early flowering comparable to the 2020 vintage, lack of water: from June 30 to August 14, only one storm with 16 mm of rainfall, then some rain at the end of August which helped avoid maturity blockages. Early harvest starting on September 5 for the merlots, finished on September 20 with the cabernets.

Vineyards

The 12 hectares of vineyards are in the heart of the Pomerol plateau next to Petrus and Cheval Blanc. One third of the vines – the ones to the left of Cheval Blanc's driveway – are located in Saint-Emilion on gravel and sand, but the remaining two thirds of the vineyard is planted on blue clay. It is apparently the combination of these two elements which provides the finesse and aroma for which the property is famous, and the power and depth which make it long lived. 80% of the vines that grow in this unique place, where the soil is predominantly made up of clay, are of the Merlot variety, which makes our wines round, deep and smooth. The remaining 20% that grow in gravel soils are Cab Franc, which contribute structure and freshness to the blend.

Harvest

The 2022 La Conseillante was picked at 33hL/ha between 5 and 20 September. The 2022 harvest began on September 5th with Merlots and concluded on September 20th with Cabernet Franc.



Winemaking	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
Tasting Notes	The wine exhibits a medium-bodied palate with velvety tannins and a fine bead of acidity. It has a subtle nose that opens to reveal notes of blackberry, blueberry, and hints of iris flower.
Serve with	meat dishes, veal, pork, beef, lamb, duck, game, chicken, roasted, braised, stewed, and grilled dishes.
Production	4500 cases annually
Cellaring	Drink 2027-2055
Scores/Awards	100 points - William Kelley, Wine Advocate - March 2025 98 points - James Suckling, JamesSuckling.com - February 2025 100 points - Georgina Hindle, Decanter.com - January 2025 98 points - Georgina Hindle, Decanter.com - May 2023 97 points - Jane Anson, janeanson.com - May 2023 100 points - Jeff Leve, thewinecellarinsider.com - March 2025 96 points - Tim Atkin, MW - timatkin.com - April 2023 97 points - Neal Martin, Vinous - February 2025 98 points - Antonio Galloni, Vinous - February 2025 20 points - Matthew Jukes - April 2023 98 points - Jean Marc Quarin - April 2023 98 points - Peter Moser, Falstaff Magazine - January 2023 97 points - Tom Cannavan, Wine-Pages.com - January 2023 19 points - Vinum Wine Magazine - August 2023
