

**Château La Conseillante | Pomerol
France (POMEROL) — 2015****Domain****Ch. La Conseillante**

In 1871 the Nicolas family bought La Conseillante. In 1960, Louis Nicolas' heirs formed the Société Civile des Héritiers Nicolas company. Starting in 2001, La Conseillante developed the internal structure of the company by recruiting a domain manager and establishing a family board of directors. This is composed of three members, doctor Bertrand Nicolas, Nicolas Jean-Valmy and Henri Nicolas. Today, the fifth generation of the Nicolas family manages the estate, as a symbol of the family's continued commitment to this growth.

Vinification

The grapes are harvested at optimum phenolic maturity, by hand, in small containers. Afterwards, sorting follows both by hand (4 sorting tables) and by machine. The grapes are first macerated cold for 2 to 4 days, after which the alcoholic fermentation takes place during 28 days. 50 to 80% is fermented in new, French oak barrels.

Taste

La Conseillante has a style like no other. Each vintage shows its characteristic bright, deep ruby hue. The nose reveals complex aromas of violets, liquorice and truffles mingling with red berry fruit. The wines display outstanding harmony, finesse and complexity.

Food pairing

Roast beef | Lamb | Stew | Beef | Game - river fowl

General information

Type: Red wine

Grape varieties: Merlot (80%), Cabernet Franc (20%)

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 17-18°