



## GENERAL FACTS

Les Conseillans covers twenty hectares of woodland, vineyards and fields in the heart of the Premières Côtes de Bordeaux, a few kilometres from the village of Saint-Caprais-de-Bordeaux.

In 2011, the Chateau was acquired by Bruce Jackson, an American wine enthusiast, and his wife Irina Krasovskaya. Over the next three years, Bruce and Irina, restored the Chateau, renovated the vineyards and completely modernized the technical facilities.

## VINEYARD & VINTAGE NOTES

The 2015 vintage enjoyed a warm, dry summer, providing excellent ripening conditions for the grapes. The autumn period was also dry and quite hot.

The vineyards of Chateau Les Conseillans stand on a terroir of gravelly and clay soils mostly facing south. It is divided into 14 distinctive plots with different varietal mix and age. *We believe that the vineyard is the major contributor to the wine's quality and character.* Because of this we try to limit our interventions to the most classical of French vineyard techniques. We avoid weed-killers and use pheromones to fight against insects. Farming for flavour and picking on the optimum day are essential.

## WINEMAKING NOTES

Hand picking, gentle de-stemming, and thorough sorting are the primary practices. Every different grape varietal is fermented separately in small cement tanks. The extraction of the cap is a mix of pumping over and "pigeages" technique. The wine is given long ageing in French oak barrels, and a great deal of attention is given to the blending to obtain the most representative wine of the "terroir" and vintage.

## TASTING NOTES

## Vintage 2015

Surface	5Ha81
Appellation	Côtes de Bordeaux
Géology	Gravels on Clay
Varietal	65% Merlot 20% Cabernet Sauvignon 8% Malbec 7% Cabernet Franc
Density	5600 plants/Ha
Average year	35 years old
Vats	Cement
Harvest	Hand Picking
Date	October 2015
Barrel ageing	15 Months
Yield	45Hl/Ha
Blend	58% Merlot 20% Cabernet Sauvignon 12% Malbec 10% Cabernet Franc
Bottling Date	April 2017
Production	1400 cases
Alcohol	14.5%
PH	3.78
Sugar level	<2gr/l - Dry





# CHATEAU LES CONSEILLANS CÔTES DE BORDEAUX



## THE HARVEST

Hand Picking  
October 2015

## WINE MAKING

Every different grape varietal is fermented separately in small cement tanks. The extraction of the cap is a mix of pumping over and "pigeages" technique.



VATS Cement

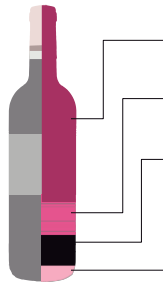
## BARREL AGEING

15 Months  
Long ageing in  
French oak



## BLEND

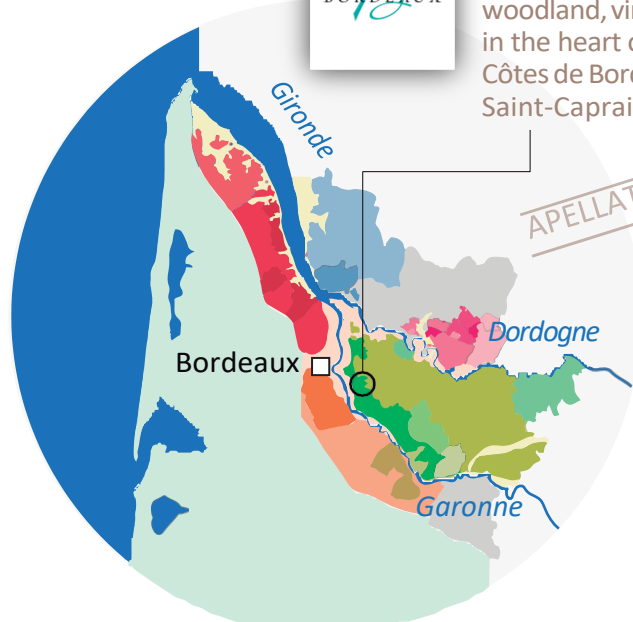
A great deal of attention is given to the blending to obtain the most representative wine of the "terroir" and vintage.



81% **MERLOT**  
9% **CABERNET SAUVIGNON**  
7% **MALBEC**  
3% **CABERNET FRANC**

## LES CONSEILLANS

Covers twenty hectares of woodland, vineyards and fields in the heart of the Cadillac Côtes de Bordeaux, near Saint-Caprais-de-Bordeaux.



APELLATION CADILLAC CÔTES DE BORDEAUX

## THE 2015 VINTAGE

is characterized by an ideal weather for the production of great wines:

- Dry and hot summer
- Temperate and not very rainy autumn



**HAUTE VALEUR ENVIRONNEMENTAL**

## GENERAL FACTS

In 2011, the Chateau was acquired by Bruce Jackson, an American wine enthusiast, and his wife Irina Krasovskaya. Over the next three years, Bruce and Irina, restored the Chateau, renovated the vineyards and completely modernized the technical facilities.

## TASTING NOTES

SERVE AT 18°C

ALCOHOL 14,5%

Wine with a cherry color with slightly coppery reflections.



Nose with a slight bouquet of evolution combining notes of truffles, slightly candied fruit and the freshness of menthol.



Palate with a silky, slightly grainy structure. Notes of red fruit with brandy evolving on tangy flavors ending in roasting aromas. Still dashing wine with a light nascent bouquet.



## FOOD PAIRING

Lamb with thyme



Grilled rib steak



## TASTING MOMENTS

...Spicy, Velvety, Elegant...



BOTTLING DATE March 2017



KEEPING POTENTIAL 10 years