



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 2016 vintage alike 2015 enjoyed a warm, dry summer, providing excellent ripening conditions for the grapes. The autumn period was also dry with cool nights which favored a great aromatic expression of the grape varietals. 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. The Réserve du Pré Carré comes mainly from a plot of Merlot situated on a steep slope and from young vines planted in 1998.

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 Pré

TASTING NOTES

Vintage	2016
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 2016
Vat Maturing	12 Months
Yield	45HI/Ha
Blend	90% Merlot
	5% Malbec
	5% Cabernets Francs & Sauvi
Bottling Date	June 2018
Production	1 300 cases
Alcohol	14.0%
РН	3.69
Sugar level	<2gr/l - Dry







CHATEAU LES CONSEILLANS



Hand Picking October 2016



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A very rainy season until May The flowering occurred correctly and homogeneously.

The dry conditions from June to the harvest favored a slow and regular ripening of the grapes. Weather conditions offered an excellent maturity level.



HAUTE VALEUR ENVIRONNEMENTAL

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TASTING NOTES

SERVE AT 16-18°C

ALCOHOL 13,5%



AGEING

VAT MATURING 12 Months



BORDEAUX

Garonne

VATS Cement

BLEND

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

Bordeaux

80% MERLOT 15% CABERNET FRANC & SAUVIGNON 5% MALBEC



Full-bodied on the palate, evolving into a nice, slightly chocolatey blueberry freshness, ripe wine.







FOOD PAIRING

Colds Cheeses

TASTING MOMENTS ...Fruity, Smooth, Festive...





LES CONSEILLANS

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



BOTTLING DATE June 2018



ÔTES DE BORD

KEEPING POTENTIAL 7 years