



Château Conseillante, Pomerol, Bordeaux, France, 2011

Viticulture

Soils consist of grey clay, sandy gravel and red clay rich in iron. Double and simple guyot pruning and planted at 7000 vines per hectare, the vines average age is 35 years.

Winemaking

Harvested by hand into small open trays and then hand and machine sorted, A cold maceration for 3 to 5 days then vatted for between 14 and 28 days. Fermentation is carried out in temperature controlled concrete tanks then aged in French Oak where a high proportion is new oak.

Tasting Note

The 2011 is a fine, round, very fruity wine, which will provide great tasting pleasure even when young. Silky tannins and some jammy notes, it is very well balanced and shows lovely freshness.



Product code: 4521

Technical Details

Varieties:

Merlot 82%

Cabernet Franc 18%

ABV: 13.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: French Oak

% wine oaked: 100

% new oak: 85

[Order online](#) or email orders@alliancewine.com