

CHÂTEAU DU COURLAT / Lussac Saint-Émilion



A different world

The old stables still exist from the Middle Ages,
together with the long driveway of Cypress trees,
the park and the lake with its wild beauty.
If the desire to make wines on these slopes
dates back for centuries,
for today's visitor,
Château du Courlat is a breath of fresh air,
a haven of peace that exists close to nature,
vines and wine.

Nature and culture

Imagine this pure clay soil in the light of dawn:
in the distance is a figure in the vines.
Every gesture is precise, from pruning,
to removing excess leaves, to training the vines.
This cool terroir gives freshness
and structure to its wines:
the quality of the tannins is assured
by unwavering attention.
Only with all of this can the work performed by the team
truly enrich all that nature has given.

Two wines, two philosophies

Through successive generations,
Pierre Bourotte rescued Le Courlat from sale
by taking on the challenge started by his grand-father.
Le Courlat 'Jean-Baptiste', full of power and depth,
today carries the first name of that grand-father.
The other plots remain faithful to the spirit of this place:
authentic and real; the classic Le Courlat combines
elegant fruit and pure pleasure.

CHÂTEAU



A HAVEN OF PEACE

From the long driveway of Cyprus trees on your approach, this estate inspires peace and tranquillity. Nature is present at every turn, with a large lake at the centre of vines, forest and chateau. This harmony is the dream that has long sustained the wines of Château du Courlat.

THE SLOPES OF SAINT ÉMILION

The ivy-covered facade still shows the tower which was once owned by the Seigneurs Barons de Montagne. In the Middle Ages, they planted the first vines, at the same time as the Saint Emilion Jurade was created. The slopes of Lussac where sought after for the quality of their clay soils, peppered with traces of limestone.

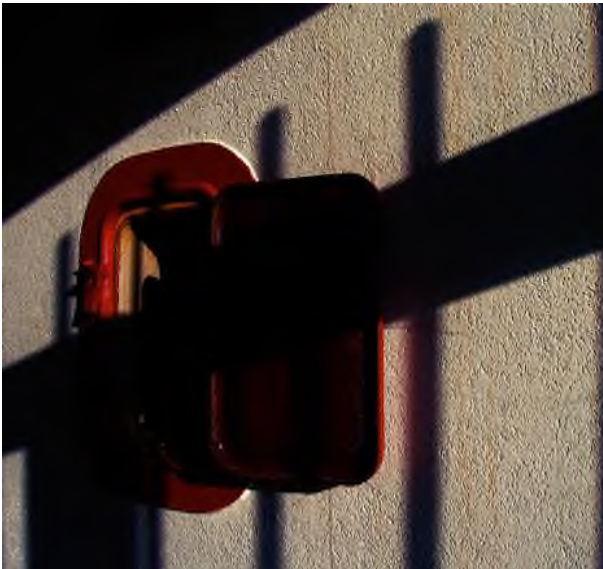
VINEYARD



HANDING OVER

Even as a child, Pierre Bourotte was drawn to Château du Courlat and knew he wanted to continue his grandfather's work. The property today counts 17 hectares of vines, and is run by Jean-Baptiste Bourotte, and has long since taken its place at the very top of the appellation Lussac Saint Emilion.

WINERY



A VISION OF EXCELLENCE

The experience garnered in Pomerol has always served Courlat well: the domain benefits from the same attention to detail and meticulous care and the methods are used here as for the best wines of Bordeaux.

WINE



"Always among the best in the appellation"

Robert Parker

"Among the 10 best wines in the Saint-Émilion satellites"

Decanter

Château du Courlat "Classic"

Mainly made from Merlot vines, the classic wine has a long ageing partly in oak, and expresses elegance, purity of fruit, and gentle tannins.

Château du Courlat "Cuvée Jean Baptiste"

In honour of Pierre Bourotte's grand-father, this is a wine of power and depth, issued from the oldest Merlot vines of the property, aged for 18 months in oak barrels.

DATA



Appellation: Lussac Saint-Émilion

Owner: The Bourotte family

Director: Jean-Baptiste Bourotte

Technical Director: Cécile Dupuis

Consultant Winemaker: Michel Rolland - Christian Veury

Surface area 'Classic': 13 hectares of a 16.5 hectare vineyard

Surface area 'Jean-Baptiste': 3,5 hectares of a 16.5 vineyard

Soils: clay-loam

Grape varieties 'Classic':

80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon

Grape varieties 'Jean-Baptiste': 100% Merlot

Vine density: 6,000 - 8,000 vines per hectare,
depending on the plot

Average age of vines 'Classic': 21 years

Average age of vines 'Jean-Baptiste': 25 years

Pruning: Guyot double and guyot simple

Soil management: Traditional by machine,
plus removal of grass cover without chemicals

Green work: Manual leaf thinning,
trimming if needed at veraison

Harvesting: By hand into small crates: sorting
before and after destemming on vibrating tables

Vats: Temperature-controlled stainless steel and cement

Vinification: Plot by plot; manual pumping over,
maceration for around one month, pneumatic press

Ageing 'Classic': In fine-grained French oak barrels, and cement
vats, 1-2 rackings per year depending on tasting

Ageing 'Jean-Baptiste': 15 months in fine-grained French oak
barrels (1/3 new, 1/3 one wine, 1/3 two wines),
1-2 rackings per year depending on tasting

Annual production 'Classic': 55,000 bottles

Annual production 'Jean-Baptiste': 18,000 bottles

Drink: At 16-18 °C,
best from around 3-4 years to 10 years old or more

Food matches: For red meat - grilled or in sauce - and perfect for
roast beef or finer poultry dishes. The more mature wine is an
elegant companion for lamb and game - as well as blue cheeses

FAMILY WINES: Pomerol: Clos du Clocher, Château Bonalgue, Château Monregard La Croix, Château Beausejour de Bonalgue, Château Burggrave
Lalande de Pomerol: Château Les Hauts-Consellants, Château Les Hautes-Tuileries
Lussac-Saint-Émilion: Château du Courlat 'Classic', Château du Courlat 'Cuvée Jean-Baptiste', Château Les Echevins
Bordeaux Rosé: Le Rosé du Courlat