

# 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 were 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 Veyry

**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 Bonalque, Château Monregard La Croix, Château Beausejour de Bonalque, Château Burgrave  
Lalande de Pomerol: Château Les Hauts-Conseillants, Château Les Hautes-Tuilleries  
Lussac-Saint-Émilion: Château du Courlat 'Classic', Château du Courlat 'Cuvée Jean-Baptiste', Château Les Echevins  
Bordeaux Rosé: Le Rosé du Courlat