

CHÂTEAU LES HAUTS-CONSEILLANTS / Lalande de Pomerol



A crazy dream

Les Hauts-Conseillants?

The dream of a tenacious man,
who was often unreasonable,
and certainly crazy about wine.
Conceiving and building projects,

Leopold Figeac

did that all of his life.

Which is why he felt able to follow through a project
that had entranced him for years:

to put his signature

to restoring a forgotten piece of fine terroir.

Here we are at the beginning of the 1970s,

in Lalande de Pomerol,

in full crisis but the moment chosen to begin
a quality revolution.

Lalande... de Pomerol!

Preparing, draining, planting;
everything was done from scratch
of this beautifully gravelly terroir,
shot through with sandy-clay,
recognised by critics for its success
from the very first vintage.

It takes part of its name from Pomerol,
reflecting its tannins and the century of experience
of the Figeac-Bourotte family
in this neighbouring appellation.

All the rest comes from its own delicate,
seductive personality.

A long-term love affair

Almost 40 years have proved
that this initial folly was in fact entirely reasonable:
the family continues to prove day after day
that this vineyard

— which has now reached full maturity —
produces superlative wines each year.

The aromas are heady and exuberant,
touched by natural silkiness,

that meets with depth and complexity.

The love story continues with a wine
that is both feminine and enveloping.

CHÂTEAU



AN OPPORTUNITY TOO GOOD TO MISS

When Paul Figeac saw his daughter marry Pierre Bourotte, already a Pomerol chateau owner, an old desire gripped him – to plant vines, to watch them grow, and to make a wine in his image – a little crazy, very generous and truly perfectionist.... his life's dream!

VINEYARD



SWIMMING AGAINST THE TIDE

In 1973, as the world was gripped by the oil crisis – and the wine world was far from immune – two men decided to begin a new adventure. They began to breathe new life into parcels that had been neglected, but had great potential, in Lalande de Pomerol. Here they found 5 hectares of fine gravel and added them together with 5 others located on the Chevrol plateau in Néac.

GRAPES OF PASSION

Unswerving passion is what the family poured into this project – right from its beginnings in 1973 - ironically the year that Jean-Baptiste Bourotte was born. Today at the head of the property, he is fully immersed in this love story between a family and a piece of land.

WINERY



A STRONG LINK WITH POMEROL

With Pomerol, Château Les Hauts-Consellants shares a natural elegance, silky tannins and the pride of place given to Merlot (85%), but also its vinification and ageing site, which for several vintages has been the winery of Château Bonalgue.

WINE



"Fleshy and fat" *Robert Parker*

"Lots of character: a great wine"
Neil Martin, The Wine Journal

"Full and ripe" *Guide Hachette*

"Always good wines" *Guide Hachette*

AN ESTABLISHED IDENTITY

For the rest, its personality is strong and clear, full of depth and seductive power. Our work, from the vines to the harvesting into small crates, and the double sorting and ageing in French oak barrels, only serves to accentuate its character.



CHÂTEAU LES HAUTS CONSEILLANTS

Appellation: Lalande de Pomerol

Owner: The Figeac-Bourotte family

Director: Jean-Baptiste Bourotte

Technical Director: Cécile Dupuis

Consultant Winemaker: Michel Rolland - Christian Veyry

Surface area: 10 hectares

Soils: 6 ha sandy clay at the surface, with gravelly subsoil (Chevol plateau in Néac), and 4 ha on a gravelly outcrop that contains 10% clay (in Lalande)

Grape varieties: 85% Merlot, 15% Cabernet Franc

Vine density: 6,000 to 8,000 vines per hectare according to the plot

Average age of vines: 32 years

Pruning: Guyot double and guyot simple

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

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

Vats: Thermoregulated cement and stainless steel

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

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

Annual production: 40,000 bottles

Drink: At 16-18 °C, best from around 3-4 years to 12-15 years old or more

Food matches: For calf (sautéed or fricassee), calf kidneys in brandy, tournedos, beef steak with mushrooms, fried chicken, pheasant, wild boar ham and blue cheese

FAMILY WINES: Pomerol: Clos du Clocher, Château Bonalgue, Château Monregard La Croix, Château Beausejour de Bonalgue, Château Burggrave
Lalande de Pomerol: Château Les Hauts-Conséillants, 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