



CHÂTEAU DU COURLAT / Lussac Saint-Emilion

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.

OTHER FAMILY WINES: **Pomerol**: Clos du Clocher, Château Bonalgue, Château Monregard La Croix, Château Burgrave, Château Beauséjour de Bonalgue / **Lalande de Pomerol**: Château les Hauts-Conseillants, Château Les Hautes-Tuileries
Lussac Saint-Emilion: Château Les Echevins.

*“Always among the best
in the appellation”
Robert Parker*

*“Among the 10 best wines
in the Saint-Emilion satellites”
Decanter*



Appellation: Lussac-Saint-Emilion

Owner: The Bourotte family

Director: Jean-Baptiste Bourotte

Consultant Winemaker: Michel Rolland's team

Orientation of the estate: Eco-friendly integrated agriculture.
Estate engaged in a global environmental strategy

Surface area: 13 hectares

Soils: clay-loam

Grape varieties: 90% Merlot, 10% Cabernet Franc

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

Average age of vines: 21 years old

Pruning: guyot double and guyot simple

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

Green works: trimming if needed at veraison

Harvesting: Mechanical with sorting process embarked
on the machine followed by sorting out on a vibrating table

Vats: temperature-controlled stainless steel and cement

Vinification: plot by plot ; manual pumping over, maceration
for around 25 days, pneumatic press.

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

Annual production: 55,000 bottles



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