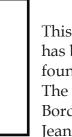
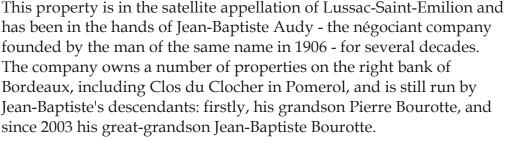
CHÂTEAU DU COURLAT LUSSAC-ST. EMILION











Du Courlat's 17 hectares of vines have an average age of 25 years and are planted on the slopes of Lussac with a large lake at their centre. Four hectares of this are dedicated to the company's first wine, Cuvée Jean-Baptiste, named in honour of the company's founder. This is the cream of the crop of du Courlat, a 100% merlot wine aged for 20 months in one third new oak, with the capacity to age for five to 15 years. It is particularly fine in dry years like 2010 when it remains fresh but very ripe.

"Always among the best in the appellation" Robert Parker

"Among the 10 best wines in the Saint-Emilion satellites." Decanter

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-Ioam

Grape varieties: 90% Merlot, 10% Cabernet Franc

Vine density: 6,000 - 8,000 vines per hectare

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 **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

Tasting: Round and inviting, with plump red cherry, plum and blackberry fruit backed by red licorice and spice. Grip takes over on the licorice-filled finish.

