HOUSE OF TOWNEND

# 2020 Château du Courlat, Lussac Saint Emilion

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| **Price** | £18.19 |
| **Code** | COUR200 |

A super satellite St Emilion property producing outstanding every day drinking claret.

**Tasting Notes:**

An outstanding wine, and deceptively powerful. Black/purple colour, almost Ribena-like nose, rich, lush, open and inviting - the palate and nose are defined by hints of port like warmth, spice, boiled jam and forest fruit. A stunning, voluptuous and intense wine with great length.



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| Specification | |
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| **Vinification** | Fermented in stainless and cement vats, with manual pumping over. Aged in vats and fine-grained French oak barrels. |
| **ABV** | 14% |
| **Size** | 75cl |
| **Drinking Window** | Drink now through to 2029 |
| **Country** | France |
| **Region** | Bordeaux |
| **Area** | Lussac St Emilion |
| **Type** | Red Wine |
| **Grape Mix** | 95% Merlot, 5% Cabernet Franc |
| **Genres** | Practising Organic, Vegan |
| **Vintage** | 2020 |
| **Body** | Rich, bold and robust |
| **Producer** | Château du Courlat |
| **Producer Overview** | Château du Courlat is in the satellite appellation of Lussac-Saint-Emilion and has been in the hands of Jean-Baptiste Audy for several decades. |
| **Closure Type** | Cork |
| **Food Matches** | Pair with classic meat dishes, veal, pork, beef, lamb, duck, game, roast chicken, roasted, braised and grilled dishes. |