HOUSE OF TOWNEND

# Château du Courlat 2022 Cuvee Jean-Baptiste, Lussac St Emilion




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| **Price** | £22.99 |
| **Code** | COUR180 |

In honour of Pierre Bourotte's grandfather, Jean-Baptiste Audy, this is a wine of power and depth, produced from the oldest Merlot vines of the property grown on a deep clay soil.

**Tasting Notes:**

Deep, dark colour, forward nose of prune, raison and black cherry liqueur, which follows onto a deeply opulent and tensely structured palate, showing black fruits, boiled cherry, spice, liquorice and some coffee. The texture is rich, slightly smoky and condensed, noticeable oak, tightening tannins hint at long life. Very long finish.

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| Specification | |
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| **Vinification** | Yields of 48hl/ha. Fermented in stainless and cement vats, with manual pumping over. Aged in vats and fine-grained French oak barrels, 30% of which is new. |
| **ABV** | 14.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink from 2025 through to 2032 |
| **Country** | France |
| **Region** | Bordeaux |
| **Area** | Lussac St Emilion |
| **Type** | Red Wine |
| **Grapes** | Merlot |
| **Genres** | Practising Organic |
| **Vintage** | 2022 |
| **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. |
| **Press Comments** | Decanter, May 2026, Right Bank Bordeaux Tasting Panel, 91 points: "Chocolate, cedar and sandalwood over dark cherry, plum and blueberry. Creamy fruit is lively and mineral. Menthol lift. Long finish invites food." |