

Le Rosé du Courlat

Bordeaux rosé

This Rosé du Courlat shows an pale orange-pink tint. Its bright colour invites you to smell the first nose which unveils notes of grilled bread.

A nice freshness can be found on the second nose with aromas of lemon but also white flowers and litchi.

On the palate, the round and soft attack leaves room to a nice vivacity.

The finish melts oaky and woody notes, with a balance all finesse and roundness.

This rose will brighten up your aperitive based on tapas, cakes and grilled vegetables, as well as your meals such as fish or meat tartare.

This wine will also accompany very well your fruit tart or fruit salad.

A wine to serve all throughout the meal

LOCATION : The estate, owned by the Bourotte Family, also owner of Ch. Bonalgue and Clos du Clocher in Pomerol is located at the North-East of the district of Lussac on one of the best parts in the appellation. The estate was bought by the Bourotte-Audy family in 1936. The « fief » of Courlat belonged to Messire Jean François de Calvimon, knight and baron of the Towers of Montagne in the 18th century.

Mr Bourotte has progressively been renewing the vineyard to balance old vines and young vines and preserve the quality of the wine.

VINEYARD AREA: 23 hectares out of which 17 are under production

SOIL: Clayey-calcareous

GRAPE VARIETALS: The rose comes from a selected parcel of one hectare of Cabernets Francs of the estate.

Age of the vines: 25 years

HARVESTING: Mechanical with embarked sorting out process.

VINIFICATION: Direct pressing in an horizontal pneumatic press: use of gases to protect the must against oxygen; alcoholic fermentation at low temperature 17°C, 65% in new oak barrels and 35% in vats: stirring of the lees 3 times a day for the lot in barrels.

AGEING: 3 months on lees with stirring of the lees

PRODUCTION: 2 800 bottles and 150 magnums

