



DOMAINES BOUROTTE-AUDY
CHATEAU DU COURLAT

Courlat Makes Its Gin



Planted with 17 hectares of vines and run by Jean-Baptiste Bourotte, Château du Courlat is located in the southern part of the Lussac-Saint-Emilion appellation, on clay soils with more limestone subsoils, particularly suited to climate change. A hotspot of biodiversity—home to a wide variety of animal and plant species—Courlat is also a place for all sorts of experimentation. This year, Jean-Baptiste Bourotte and his team created their first gin: a spirit made in Bordeaux!



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In Short:

730 BOTTLES

50 cl

40 % ALCOHOL

47 € (INCL. TAX)

WHERE TO FIND IT ?

Available at the estate or at
domainesbourotteaudy.fr

Aromatic Components:

Wildflowers:

Courlat elderflower

Spices:

coriander, cardamom, pepper,
pink peppercorns

Wild Herbs:

Courlat wild mint

Citrus Zest:

lemon, orange

Root:

ginger

Juniper Berry

In the secrecy of the cellars...

We often forget that winemakers are sensitive, curious, and creative, paving new ways and exploring new paths. In 2023, a spirit of adventure swept through the cellars of Château du Courlat when the cellar master, Jean Olichon, a great wine lover but also a spirits enthusiast, suggested to the team that they create a gin made from Courlat's grapes and plants already present on the estate. The recipe was refined, and Courlat's gin was born. The team named it Jean's, a nod to its creator.

A Gin Made from Grape Alcohol

While gin is typically produced from a fermentation of malt, at Courlat, it is made from 90% Merlot and 10% Cabernet Franc, following a classic distillation process. The base wine, around 13%, is distilled over a wood fire in January, evaporating and yielding a wine alcohol at 50%. This alcohol is then diluted with distilled water to bring it down to about 40%. Next comes the maceration: juniper berries are infused in the obtained alcohol for 48 hours.

Infused with Courlat's Own Plants

Step by step, the gin is then enriched with plants and herbs from the estate. Elderflower, wild mint, citrus zest (lemon, orange) combine with spices (coriander, cardamom, pink peppercorns) and ginger, infusing patiently to achieve a balance led by fresh aromatics.



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Tasting Notes

You'll find the characteristic bitterness of gin, a zesty profile, with citrus notes on the palate and a strong sense of freshness.



Photo credit : © Fumette, smoked fish from Cap-Ferret



Jean Olichon, cellar master

Perfect Jean's Pairing:

Smoked sea bream from *Fumette*
(Cap-Ferret) or Duck in orange sauce.

Cocktail Recipes we love :

JEAN'S TONIC with *Archibald Tonic*,
the original!

JEAN'S FIZZ :

- 4 cl of Jean's gin
- 8 cl of sparkling water
- 3 cl of lemon juice
- 1 cl of cane sugar syrup
- A slice of lemon.



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« 150 years of research, work, precision, and one certainty: everything begins in the vineyard. Five generations of my family with a shared passion. Relying on the specificity of each terroir, each plot, adapting to every climate, every vintage, trying, striving, doubting... and moving forward again. »

Jean-Baptiste Bourotte

The Bourotte- Audy Family: Five Generations of Winemakers

In 1906, Jean-Baptiste Audy founded the wine trading company on the quays of Libourne, which remains a reference today in the world of fine wines. In 1924, he acquired the parcels that would form Clos du Clocher, followed by the acquisition of top terroirs in Pomerol, Saint-Emilion, and Bordeaux.

The 45 hectares of family-owned estates—Clos du Clocher (Pomerol), Château Bonalogue (Pomerol), Montregard la Croix (Pomerol), Château les Hauts-Conseillants (Lalande-de-Pomerol), and Château du Courlat (Lussac-Saint-Emilion)—have been managed by Jean-Baptiste Bourotte since 2005. Château du Courlat produces four wines : two reds (Château du Courlat and Château du Courlat Cuvée Jean-Baptiste), one Rosé and one Blanc de Noirs.

Archibald —

Artisanal, organic, and French, *Archibald* offers a premium and responsible range of tonics & tasting sodas, stemming from a double expertise: that of harvesters and distillers. Loved by chefs and sommeliers, Archibald tonics are featured at the finest dining establishments.