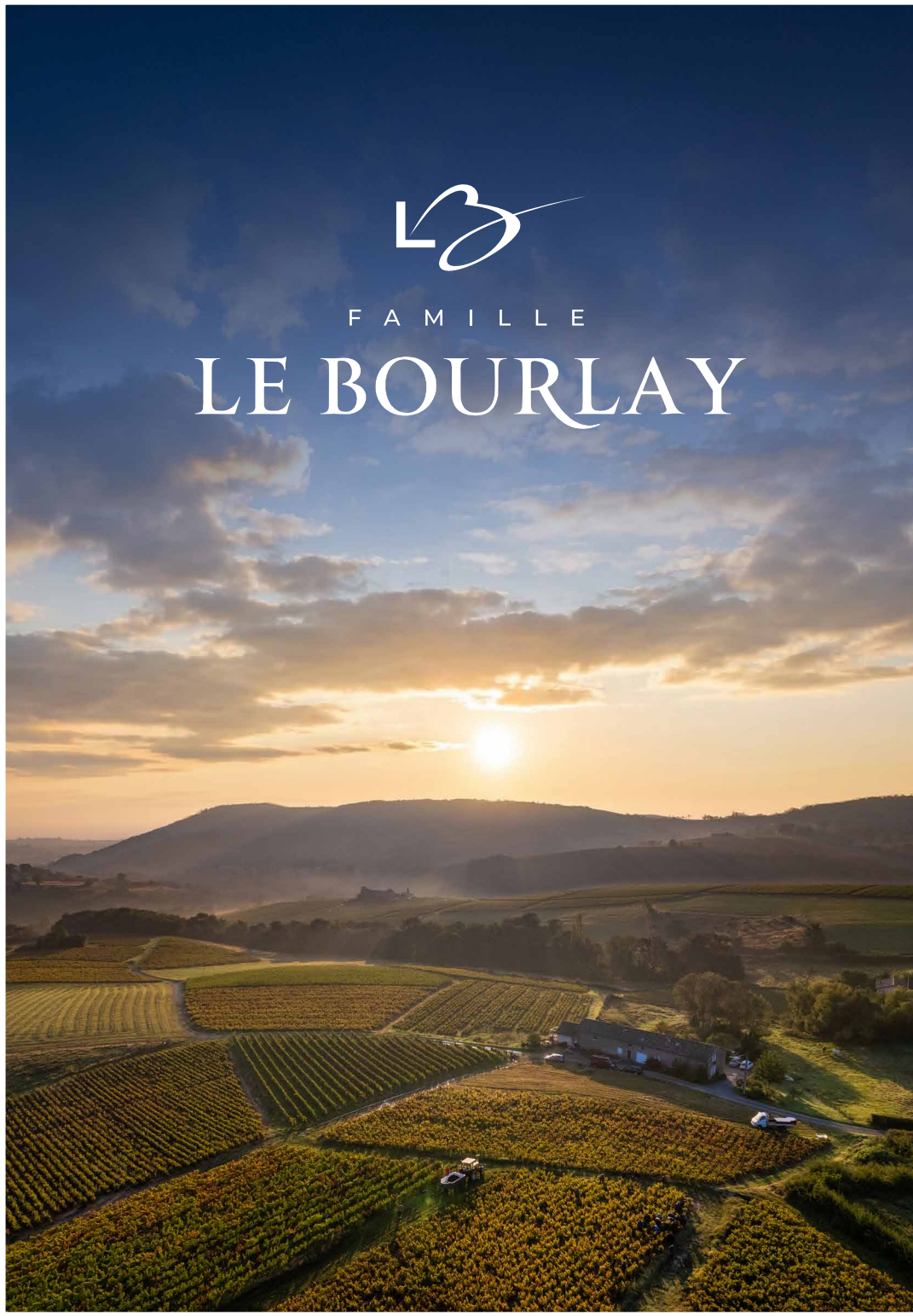




F A M I L L E

LE BOURLAY





LE THIL

Château du Thil, located in Vauxrenard, is a historic French château with medieval origins, remaining in the same family since the 12th century, whose walls house a winery where our wines are born.

Based in Vauxrenard, a small hilltop village at 500 meters above sea level, the Le Bourlay family cultivates vines on granite soils that shape the identity of the estate.

The story begins at the start of the 20th century with Lucien Julien Le Bourlay, born in Paris in 1895. Since then, four generations have followed one another, driven by the same

commitment to transmission, precision, and respect for the terroir.

The richness of the estate lies in the diversity of its terroirs and grape varieties, worked with inherited know-how that is continually reinterpreted to meet contemporary expectations.

Each cuvée expresses its own personality, guided by the soil and the vintage, with ageing always conceived as a discreet accompaniment, in the service of the wine's expression.

Yann



F A M I L L E

LE BOURLAY



Patrick

Odile



AT THE HEART OF OUR VINEYARDS

Everything begins in the vineyard. To observe, to understand, to learn from it, and then to act with accuracy: this is our way of working. We follow the rhythm of the seasons and the climate to accompany the vine, never forcing it, so that it can give its very best each year.

Our estate covers 9.5 hectares, mainly planted with old Gamay vines trained in the traditional Beaujolais gobelet style. Younger, trellised vines complete this landscape. From north to south of Beaujolais, each plot rests on a different terroir, bringing its own character and nuance to our wines.

Respect for nature is part of our daily commitment. Certified High Environmental Value (HVE), we encourage biodiversity in and around the vineyards. We favor manual work, both for vine care and during the harvest. The harvest is a particularly important time, when we welcome our trusted team to pick the grapes at full maturity and handle them with the utmost care.

IN THE CELLAR

In the cellar, we remain faithful to the same philosophy: to keep things simple and true. Each vintage is different, and we adapt to what nature gives us in order to reveal its best. The wines are crafted at Château du Thil, with particular attention paid to balance and the expression of fruit.

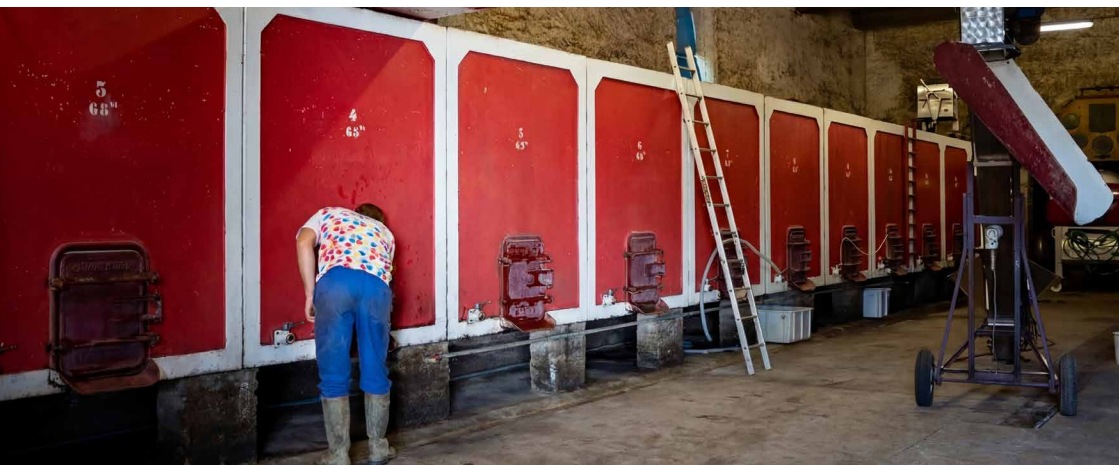
We work in harmony with nature, guided by care and know-how: the reds, mostly vinified with destemming, express suppleness and elegance, while the whites ferment at low temperatures to preserve freshness and aromatic purity.

For ageing, we select our barrels one by one, sometimes new, sometimes already marked by time, so as to help our wines

grow and to find the right tone for each cuvée. Ageing is carried out with discretion, allowing the terroir to express itself without artifice. Bottling is done at the estate, in a spirit of independence and authenticity.

This is a human-scale estate, where every detail matters. By remaining guardians of the entire process, we are able to shape our wines, explore new ideas, and let each cuvée be born from small trials, discoveries, and experimentation.

Ultimately, our ambition is simple: sincere, generous, and balanced wines that best tell the story of their origin and the expression of our terroirs.



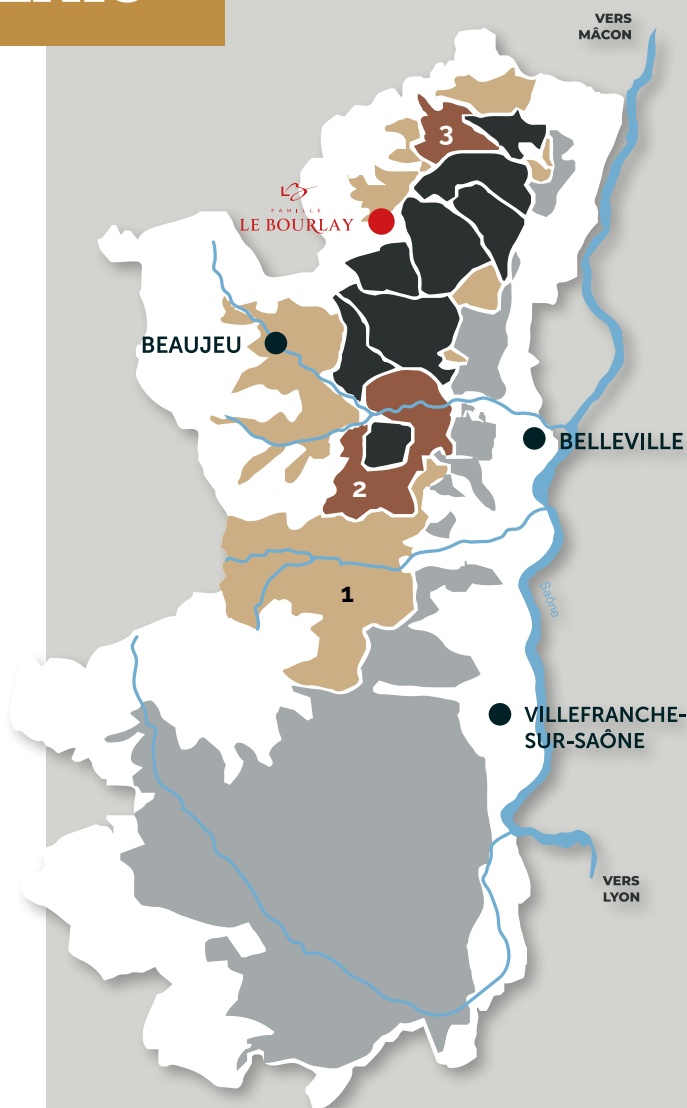
THE BEAUJOLAIS



From Beaujolais-Villages to the Brouilly and Juliéнас crus, the estate's red wines offer a precise expression of Gamay, shaped by sandy soils and, for certain cuvées, enhanced by ageing in oak barrels.

OUR APPELLATIONS

1. Beaujolais-Villages
2. Brouilly
3. Juliéнас



THE *BEAUJOLAIS*

From Beaujolais-Villages to the Brouilly and Juliéna crus, the estate's red wines offer a precise expression of Gamay, shaped by sandy soils and, for certain cuvées, enhanced by ageing in oak barrels.

LE NOUVEAU

BEAUJOLAIS-VILLAGES



Primeur wine, elegant with an explosive red fruit nose and a smooth, generous palate with notes of Morello cherry. Light in alcohol, it celebrates each year the arrival of the first harvest and the new vintage.

CHÂTEAU DU THIL

BEAUJOLAIS-VILLAGES



Produced in the Château du Thil vineyard, this cuvée pays tribute to the site's winemaking history, a key figure in local heritage, marked by its monumental winery built in 1851.

It expresses freshness and generosity, captivating with aromas of fresh red fruits, cherry, and raspberry, supported by a beautiful floral touch.

MAYGA

BEAUJOLAIS-VILLAGES



Vinified with indigenous yeasts, the Mayga cuvée reveals an authentic expression. Its light and silky structure highlights notes of small red fruits, gentle spices, a delicate floral touch, and very fine tannins. These natural yeasts allow the wine to express itself immediately through its fruit or, over time, to gain in complexity and depth.

FOUGERETTE

JULIÉNAS



Produced on this vineyard site, facing north on deep blue-stone soils, this Julié纳斯 cuvée undergoes 12 months of ageing in large wooden vats, which preserves the freshness and purity of the fruit while refining the tannins and developing an elegant, supple texture. The wine expresses aromas of Morello cherry and red fruits, reflecting the uniqueness of its terroir.

Alternative
label

FÛT DE CHÊNE

JULIÉNAS



Produced only in exceptional years, when the wine has the structure needed for 12 months of ageing in oak barrels, this Julié纳斯 cuvée reveals power and complexity. The deep blue-stone soils and northern exposure bring freshness and tension, while the oak adds toasted and vanilla notes. The Gamay expresses aromas of black cherry, plum, and spices.

COMBIATY

BROUILLY



From this vineyard site, facing due south on very friable, shallow soils, this cuvée expresses a generous and fruity Gamay. The sunny exposure promotes the development of black fruit, cherry, and violet aromas, with a fresh and long finish. Classified as early as 1874 by A. Budker among the most distinguished terroirs of Beaujolais, Combiaty embodies elegance and authenticity.

Alternative
label

1895

BROUILLY



An exclusive cuvée from the century-old vineyard plot, produced only in exceptional vintages. It undergoes a long 30-month ageing in a single 500-liter barrel.

This wine expresses remarkable depth, complexity, and finesse, with a delicate nose of vanilla, dark fruits, spices, and forest floor. The palate is long, voluptuous, and silky. Produced in only 665 bottles, it embodies the estate's excellence and authenticity.

WHITE

BEAUJOLAIS-VILLAGES



Beaujolais-Villages Blanc, from the Bois de Loyse vineyard site with its loam-clay soils, expresses a fresh and elegant Chardonnay, where pure fruit is combined with subtle minerality and lively freshness. Its nose reveals notes of acacia, citrus, hawthorn, and white flowers.

Alternative
label

THE *BOURGOGNE*

Red or white, our Bourgognes showcase the emblematic grape varieties, Pinot Noir and Chardonnay, planted on the same vineyard site: Bois de Loyse.

PINOT NOIR

BOURGOGNE



Bourgogne Rouge
From a loam-clay vineyard plot. Vinified 100% with destemming and aged for 12 months in barrels, 10% new and 90% 2- to 6-year-old barrels, it charms with its depth and fruitiness. The wine's silky structure highlights notes of red berries and fine spices, with a delicate touch of vanilla. It can be enjoyed now or will develop greater complexity with time.

Alternative
label

CHARDONNAY

BOURGOGNE



From a vineyard plot composed mainly of clay and rolled pebbles, this Bourgogne Blanc is vinified with indigenous yeasts directly in oak barrels. Ageing on the lees for 12 months adds aromatic concentration, breadth, and texture. The wine expresses beautiful minerality and harmonious richness, blending buttery notes with floral and citrus aromas.

Alternative
label

CRÉMANT

BOURGOGNE



Made exclusively from Chardonnay, this Crémant de Bourgogne captivates with its finesse and freshness. The bubbles are delicate, accompanied by aromas of white-fleshed fruits and white flowers. The palate is precise and elegant, offering a beautiful balance between liveliness and roundness, with a clean and refreshing finish.

OUR FINE *DISCOVERIES*

This collection brings together wines produced outside the framework of appellations, allowing the grape varieties and the estate's creativity to express themselves freely. Each cuvée asserts its own identity, guided by the pursuit of pleasure, balance, and authenticity.

GAMARET



A grape variety of Swiss origin, this wine is fully destemmed and slowly vinified to preserve aromatic finesse and balance. Ageing for 30 months in oak barrels adds depth and complexity. The color is garnet red. The nose reveals spicy and vanilla notes, accompanied by a delicate hint of violet. The palate is broad and harmonious, supported by supple tannins that evolve into aromas of black cherry.

Alternative
label

L'INATTENDU

MARSANNE



The harvest is carried out later to obtain overripe grapes, offering a generous and refined aromatic expression: the nose opens with notes of ripe peach, apricot, and honey. The palate is supported by a measured natural sweetness (20 to 30 g/L of residual sugar), perfectly balanced by refreshing acidity. The wine is harmonious overall, with an elegant and persistent finish.

BULLES DE GAMAY

PÉTILLANT ROSÉ



This sparkling rosé, made from Gamay, captivates with its freshness and liveliness. The nose reveals lovely aromas of red berries and a subtle hint of vine-ripened peach. Its fine bubbles add lightness and elegance, making this wine an ideal companion for relaxed and convivial moments.



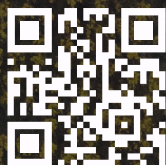
F A M I L L E

LE BOURLAY

In this presentation of our wines, you have glimpsed the spirit of the Le Bourlay Family—a story of places, gestures, and wines shaped by time. If this overview has sparked your curiosity or inspired you to explore further, we would be delighted to continue the conversation with you. Please do not hesitate to visit us at the estate.

W W W . L E B O U R L A Y . F R

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