



GRAPE VARIETY 100% Cabernet Franc

ANALYZES Alcohol: 13,09 % Residual sugar: 0 g/L PH: 3,72 Volatile acitdity: 0,51 g/L SO2 total: 18 mg/L

PRODUCTION

30.000 x 75cl 1.584 x 50cl 190 x magnums

AGRICULTURE BIOLOGIQUE

"COTE 50 " 2023

AOP BOURGUEIL ROUGE

THE ESTATE

Founded in 1936 by Eugène Amirault, the Y. Amirault estate is situated on the right bank of the Loire river, limestone land favored for cabernet franc. Taken over in 1977 by the grandson Yannick Amirault, it has constantly evolved to defend an organic and perfectionnist cultivation of the vine. Today, it is the great-grandson Benoît Amirault who cultivates the ten crus spread over the village of Bourgueil & Saint-Nicolas-de-Bourgueil (19 hectares in total). Each terroir is gardened according to the lunar cycle, picked by hand and then aged individually in casks or sandstone jars. And as always, 100 % of our wines are produced with grapes from the

estate only (no purchase of grapes).

THE TERROIR

Blend of localities located on the terrace of Bourgueil, 50 meters above the Loire river: les Sables, la Coudraye, les Pins and les Perrières (soils mainly gravel and sand, slightly clayey). 40 years-old vines on average. Natural grass cover and tillage under the row.

WINEMAKING

100% hand harvesting. Double sorting of the grapes with destalking (no crushing). Alcoholic fermentation in open vats (soft maceration during 3 weeks). Discrete resting in oak vats and sandstone eggs for 5 to 10 months.

THE VINTAGE

2023 benifited from a lush season of extreme intensity, with alternating heat and storms. A quantitative and qualitative harvest potential never seen in the last ten years, moderated by a mild end of summer. Finally, the 2023 profile is balanced and franck, with a gentle structure.

NOTES

The estate's friendliest Cabernet Franc, with charming and refined fruit (strawberry, redcurrant and pomegranate). Perfect in its youth. To drink now through 2028.

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