



GRAPE VARIETY
100% Cabernet franc

ANALYZES
Alcohol: 13,29 %
Residual sugar: 0 g/L
PH: 3,70
Volatile acidity: 0,50 g/L
SO2 total: 15 mg/L

PRODUCTION
12.591 bottles

" LA MINE " 2023

AOP SAINT-NICOLAS-DE-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 perfectionist 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

Plot of clay gravel at the foot of « Les Malgagnes » hillside.
45 year-old vines with great resilience and consistent quality.
Natural grass cover and tillage under the row.

WINEMAKING

100% hand harvesting.
Double sorting of the grapes with destalking (no crushing).
Alcoholic fermentation in a cone oak vat, soft skin maceration of 4-5 weeks.
Elegant aging for 7 months in oak vats.

THE VINTAGE

2023 benefited 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. The 2023 profile is balanced and frank, with a gentle structure.

NOTES

The accuracy of Cabernet Franc, where the sharpness of silica and the roundness of clay balance each other. Long and smooth bodyness.
Drink now through 2030.



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