



# GRAPE VARIETY 100% Cabernet franc

### **ANALYZES**

Alcohol: 13,91 % Residual sugar: 0 g/L

PH: 3.8

Volatile acidity: 0,60 g/L SO2 total: < 10 mg/L

### PRODUCTION

1.316 bottles

## "PAVILLON DU GRAND CLOS" 2022

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 the wines are produced with grapes from the estate only (no purchase of grapes).

#### LE TERROIR

« Pavillon » is a monopoly overlooking the famous hillside of « Le Grand Clos », located at the top of the village of Bourgueil. After 50 years of abandonment, the enclosure was restored, leveled and replanted by Yannick in 1997.

Single plot of 0,21 ha only!

Clay soil (1 to 2 meters) on Turonian limestone.

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, with skin maceration of 4 weeks.

Aged during 24 months in two 450L oak barrels.

#### THE VINTAGE

2022 democratizes Cabernet Franc even more with new records for earliness but also for drought. The year is marked by several forest fires. Grapes haven't suffered from these extreme weather conditions, with a very precise ripeness.

#### **NOTES**

Cuvée released only in exceptional vintages (2003, 2005, 2010, 2017, 2018, 2020... and finally 2022), and in limited quantities.

A very generous wine with a subtle varietal identity, based on a dense and melted tannin structure. As Yannick likes to say: « c'est richement bon ! ». Drink now and through 2038.



