



Bourgueil Domaine Amirault

AOC Bourgueil, Vallée de la Loire et Centre, France

Convinced of the importance of respecting the terroir and nature, I have been running my estate using organic farming methods since 2005.

Happy to continue the family wine tradition for three generations, I maintain with passion the heritage of my grandmother Ernestine.

TERROIR

The terroir of the commune of Restigné is composed of 40% sand and gravel and the soil is 60% clay-limestone.

IN THE VINEYARD

They are cultivated by Jean-Marie AMIRAULT according to the most respectful methods of the resources (ground, air, water) guaranteeing the authenticity of the expression of the place.

WINEMAKING

The harvested and de-stemmed grapes undergo a delicate maceration in concrete vats for 5 days, completed by a 10-day immersion of the marc for a perfect extraction of the potential. Fermentation is done with indigenous yeasts to preserve the authenticity of the terroir.

AGEING

The wine is aged for 6 months before being bottled in the spring.

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Served at 16°C.

AGEING POTENTIAL

5 years

VISUAL APPEARANCE

Nice ruby colour.

AT NOSE

Delicate nose of violets, ripe black fruits (blackcurrant, Morello cherry) and a hint of sweet spices.

ON THE PALATE

Beautiful roundness, supported by a beautiful structure with assertive tannins. Persistent finish with ripe fruit.

FOOD PAIRINGS

This wine goes well with cold meats, white and red meats and goat's cheese.

