



Bourgueil Rouge Domaine Ernestine Amirault

AOC Bourgueil, Vallée de la Loire et Centre, France

The wines from this estate are strongly influenced by traditional production methods, and are ambassadors for their appellations.

TERROIR

The terroir consists of 40% sand and graveks and 60% clay-limestone in the commune of Restigné. This cuvee is produced from grapes which are being converted to organic farming, since 1996. The vineyard is cultivated according to ancestral methods that give to the wine its authenticity.

WINEMAKING

The harvested grapes are destemmed. Maceration in thermo-regulated stainless steel vats (10 days). Fermentation with indigenous yeasts of the grape.

AGEING

Aged for 6 months before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Served at 16°C.

TASTING

The cuvee « Ernestine Amirault » reveals subtle nose of violet, ripe black fruits (blackcurrant, cherry) aromas and fine hints of spices. A nice tannic structure makes this wine powerful and round on the palate. Long aftertaste with notes of ripe fruits.

FOOD PAIRINGS

This red wine goes wonderfully with delicatessen, red and white meats, grilled meats and cheeses.

