

Bourgueil Rouge Domaine Ernestine Amirault



TERROIR : The terroir consists of 40% sand and gravels 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.

VARIETALS : Cabernet franc 100%

SERVING : Served at 16°C.

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