



Bourgueil Domaine Amirault, Rouge, 2017

AOC Bourgueil, Vallée de la Loire et Centre, France

The vines from which this wine is made have been converted to organic farming since 1996.

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

The vines from which this cuvée is made have been converted to organic farming since 1996. 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%

SERVING

Served at 16°C.

AGEING POTENTIAL

5 years

TASTING

The Amirault vintage reveals a delicate nose of violets, ripe black fruit (blackcurrant, Morello cherry) and a hint of sweet spices. The palate is characterised by a nice roundness, supported by a beautiful structure with assertive tannins. The finish is persistent with ripe fruit.

FOOD PAIRINGS

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

