

# Bourgueil Domaine Amirault, Rouge, 2017



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

**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.

**VARIETALS :** Cabernet franc 100%

**SERVING :** Served at 16°C.

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