

Bourgueil Domaine Amirault



VIGNOBLES
EDONIS
LE VAL DE LOIRE ÉVEILLE VOS SENS



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.



Nice ruby colour.



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



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

www.lesvignoblesedonis.com