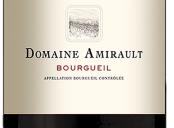
## Collection Domaines & Châteaux, Bourgueil Domaine Amirault, AOC Bourgueil,

the soil is 60% clay-limestone.









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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.

## 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.

TERFOR The terroir of the commune of Restigné is composed of 40% sand and gravel and

WINEMAKING: The harvested and de-stemmed grapes undergo a delicate maceration in

## www.lesvignoblesedonis.com