Bourgueil Domaine Amirault

AOC Bourgueil, Vallée de la Loire et Centre, France

Convinced of the importance of respecting the terroir and nature, I have been running my estate using organic farming methods since 2005.
Happy to continue the family wine tradition for three generations, I maintain with passion the heritage of my grandmother Ernestine.

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

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%

Contains sulphites.

SERVING

Served at 16°C.

AGEING POTENTIAL

5 years

VISUAL APPEARANCE

Nice ruby colour.

AT NOSE

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

ON THE PALATE

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

FOOD PAIRINGS

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

ALLIANCE LOIRE
AU CŒUR DU VIN

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

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