



DOMAINE YANNICK AMIRAULT

Bourgueil Côte 50

Domaine Amirault was founded in 1977 by Yannick with only 3.9 hectares of vines he inherited from his grandfather, Eugène Amirault. Since that time, he and his son Benoît, who joined the family business in 2003, have expanded their holding to 20 hectares of vineyards in Bourgueil and Saint-Nicolas de Bourgueil. An early skeptic of industrial farming practices, Yannick had gradually weaned his vineyards off synthetic inputs, completing this process in 1997. Work in the vineyard and cellar follows the lunar calendar, and the estate received organic certification in 2009. While these practices may seem fashionable, they are simply returning to the way Eugène Amirault made wine for his family.

Under Benoît, the existing minimalistic cellar practices have become even more transparent. Harvest has always been done by hand and is initiated by many factors, all guided by Yannick and Benoît's combined experience. Each parcel is picked at its own optimal ripeness, and in several passes, then the grape clusters are transported to the cellar where they are sorted again and destemmed. Fermentations are indigenous and conducted in large, open-topped, conical oak vats. Macerations are long, lasting up to sixty days with pigeage only at the very beginning of the fermentation and remontage reserved only for the ripest vintages and cuvées to prevent more rustic tannins in the wines. Only the first press is used and is aged in neutral vessels: amphorae, French oak demi-muids, and well-seasoned oak vats. New wood is added only to replenish their stock of barrels.

Cote 50 is the entry-level wines from Yannick Amirault coming from 4.75 hectares of vines on gravelly clay and sandy soils in Bourgueil – Les Sables, La Coudraye, Les Pins, and Les Perrières. It is a vibrant, and easy-drinking Bourgueil and a testament to the joys of Cabernet Franc at the table.

ORIGIN

France

APPELLATION

Bourgueil

SOIL

Sand, clay, gravel

AGE OF VINES

35

ELEVATION

50 meters

VARIETIES

Cabernet Franc

FARMING

Certified organic (AB)

FERMENTATION

*Hand harvested in successive passes,
destemmed, natural yeast fermentation
in oak vats, 3-4 week maceration*

AGING

*Aged 7-12 months in French oak vats
and sandstone amphorae*

ACCOLADES

91 – 2023 Côte 50 – James Suckling

92 – 2022 Côte 50 – Decanter

91 – 2019 Côte 50 – Wine Advocate

**JON-DAVID
HEADRICK
SELECTIONS**

