

DOMAINE YANNICK AMIRAULT

Bourgueil Le Grand Clos

THE ESTATE

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 both 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 a return 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 and the bunches 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.

THE DETAILS

Yannick Amirault first began acquiring plots in the famed Bourgueil lieu-dit of Le Grand Clos in the 1990s and now owns 2 hectares. This renowned hillside site is noted for its clay and flint soils over limestone and its southern exposure which ensures wines of depth, refined structure, and tremendous aging potential. Yannick's vines average 45 years old and have been certified organic since 2009.

COUNTRY

France

APPELLATION

Bourgueil

ELEVATION

50 meters

VARIETIES

Cabernet Franc

SOIL

Clay and flint over tuffeau

VINE AGE

45 years old

FARMING

Certified organic (AB)

FERMENTATION

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

AGING

Aged 12-18 months in 400L French oak barrels

FOR THE RECORD

Graphite and smoked meat, a Cabernet Franc as we prefer them with its accents of juniper and laurel, with a hint of fresh bacon. Subtle refinement on the palate. A cuvée which opens with the scent of faded roses. – GAULT & MILLAU

EUROPEANCELLARS.COM



**JON-DAVID
HEADRICK
SELECTIONS**