

DOMAINE YANNICK AMIRAULT

Bourgueil La Petite Cave

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

Le Petite Cave refers to a parcel of vines situated above the domaine's troglodyte aging cave, which was planted by Yannick's grandfather in the year his grandson was born. This 1.5-hectare vineyard is on a shallow mix of sand and clay over limestone bedrock. Yields are naturally low at 30HL/ha resulting in wines with classic cherry and mocha notes and firm tannins.

COUNTRY

France

APPELLATION

Bourgueil

ELEVATION

50 meters

VARIETIES

Cabernet Franc

SOIL

Sand and clay over limestone

VINE AGE

50 years old

FARMING

Certified organic (AB)

FERMENTATION

Hand harvested in successive passes, destemmed, natural yeast fermentation in oak vats, 5 week maceration

AGING

Aged 12-24 months in 400L French oak barrels

FOR THE RECORD

Silky textured and elegant on the palate, with a fleshy dark fruit, a very good acidity and grip, this medium to full-bodied Cabernet Franc shows purity, finesse and character as well as an aromatic, lovely fruity finish. – STEPHAN REINHARDT on the 2014 vintage
EUROPEANCELLARS.COM



**JON-DAVID
HEADRICK
SELECTIONS**