



# DOMAINE YANNICK AMIRAULT

## Bourgueil Le Grand Clos

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.

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.

### ORIGIN

*France*

### APPELLATION

*Bourgueil*

### SOIL

*Clay and flint over tuffeau*

### AGE OF VINES

*45*

### ELEVATION

*50 meters*

### VARIETIES

*Cabernet Franc*

### 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*

### ACCOLADES

92 – 2020 Le Grand Clos – Vinous Media

94 – 2019 Le Grand Clos – Wine Advocate

93 – 2018 Le Grand Clos – Vinous Media

**JON-DAVID  
HEADRICK  
SELECTIONS**

