

DOMAINE YANNICK AMIRAULT

Saint-Nicolas de Bourgueil Les Malgagnes Amphore

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

The Amirault family has bottled wine from Malgagnes since 1947 (an auspicious vintage!) and they now farm 2 hectares of 50-year-old vines in this famed lieu-dit on red clay and limestone soils. Each vintage Yannick and Benoit bottle 750-1500 bottles of this cuvée which is aged entirely in sandstone amphorae. This selection always shows both the power and delicacy typical of this terroir with the precision and vibrancy only aging in amphorae can reveal.

COUNTRY

France

APPELLATION

Saint-Nicolas de Bourgueil

ELEVATION

50 meters

VARIETIES

Cabernet Franc

SOIL

Red clay limestone over tuffeau

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 11-13 months in sandstone amphorae

FOR THE RECORD

Redcurrant, violet and fresh Victoria plums on the nose. Crunchy, lightly grained fruit, rather leafy, with a little lactic note alongside it. It's a lovely example. – DECANTER.COM on the 2016 vintage

