

# DOMAINE YANNICK AMIRAULT

## Bourgueil Les Quartiers

### 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

Les Quartiers is an east-facing, 1.5-hectare parcel located at the bottom of a slope where limestone gravels have accumulated over eons. This rocky, terre blanche terroir with its sheltered exposure results in an age-worthy wine with chiseled structure, with brambly berry flavors, blackcurrant, and fresh acidity.

#### COUNTRY

France

#### APELLATION

Bourgueil

#### ELEVATION

50 meters

#### VARIETIES

Cabernet Franc

#### SOIL

Pale limestone clay, gravel 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 20 months in 400L French oak barrels

### FOR THE RECORD

The other cuvées, all vinified with great sensitivity, express themselves with more intensity and substance: Les Quartiers, is on release already silky and delicate – La REVUE du VIN de FRANCE

