

DOMAINE YANNICK AMIRAULT

Bourgueil Rosé d'Equinoxe

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

Generally Equinoxe comes from lighter soils that typically go into their Cote 50 with some vines at the foot of Le Grand Clos. The fruit is pressed whole-cluster, settles over 12 hours, then is racked into 400L French oak barrels for fermentation and aging. Some barrels will go through malo, while others might not. Not an early "rosé" or one made to suit a recipe, it is a unique, gastronomic and serious pink wine with a remarkable capacity to age gracefully in the bottle.

COUNTRY

France

APPELLATION

Bourgueil

ELEVATION

50 meters

VARIETIES

Cabernet Franc

SOIL

Sand, clay, flint, limestone

VINE AGE

30-45 years old

FARMING

Certified organic (AB)

FERMENTATION

Hand harvested, whole cluster direct pressing, 12 hours settling, natural yeast fermentation in 400L French oak barrels

AGING

Aged 6-12 months in 400L French oak barrels, malo neither encouraged or blocked

FOR THE RECORD

Full-bodied but pure, finessed and elegant on the palate, this is a gorgeous Rosé with more characteristics of a white wine (Chenin Blanc!) than a red or classic Rosé wine.

– STEPHAN REINHARDT regarding the 2015 vintage

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SELECTIONS**