

DOMAINE YANNICK AMIRAULT

Bourgueil Côte 50

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

Cote 50 is the entry-level wines from Yannick Amirault coming from 4.75 hectares of vines on gravelly clay and sandy soils in Bourgueil – Les Sables, La Coudraye, Les Pins, and Les Perrières. It is a vibrant, and easy-drinking Bourgueil and a testament to the joys of Cabernet Franc at the table.

COUNTRY

France

APPELLATION

Bourgueil

ELEVATION

50 meters

VARIETIES

Cabernet Franc

SOIL

Sand, clay, gravel

VINE AGE

35 years old

FARMING

Certified organic (AB)

FERMENTATION

Hand harvested in successive passes, destemmed, natural yeast fermentation in oak vats, 3-4 week maceration

AGING

Aged 7-12 months in French oak vats and sandstone amphorae

FOR THE RECORD

A bright purple color, primary aromas of black fruit with a flesh palate and perfectly integrated tannins, this is a wine you will love.

– BETTANE + DESSEAUVE of the 2018 VINTAGE

