



" COTE 50 " 2024

AOP BOURGUEIL ROUGE



GRAPE VARIETY

100% Cabernet Franc

ANALYZES

Alcohol: 12,61 %

Residual sugar: 0 g/L

PH: 3,52

Volatile acidity: 0,48 g/L

SO2 total: 18 mg/L

PRODUCTION

23.076 x 75cl

792 x 50cl

309 x magnums 150cl

GTIN : 3760131770209

THE ESTATE

Founded in 1936 by Eugène Amirault, the Y. Amirault estate is situated on the right bank of the Loire river, limestone land favored for cabernet franc. Taken over in 1977 by the grandson Yannick Amirault, it has constantly evolved to defend an organic and perfectionist cultivation of the vine. Today, it is the great-grandson Benoît Amirault who cultivates the ten crus spread over the village of Bourgueil & Saint-Nicolas-de-Bourgueil (19 hectares in total). Each terroir is gardened according to the lunar cycle, picked by hand and then aged individually in casks or sandstone jars. And as always, 100 % of our wines are produced with grapes from the estate only (no purchase of grapes).

THE TERROIR

Blend of localities located on the terrace of Bourgueil, 50 meters above the Loire river: les Sables, la Coudraye, les Pins and les Perrières (soils mainly gravel and sand, slightly clayey).

40 years-old vines on average.

Natural grass cover and tillage under the row.

WINEMAKING

100% hand harvesting.

Double sorting of the grapes with destalking (no crushing).

Alcoholic fermentation in open vats (soft maceration of 3 weeks).

Discrete resting of 10-12 months in a tronconic oak vat.

THE VINTAGE

2024 presents a more classic and typically Loire style, crafted by a cool and demanding season. A small-volume vintage, with delicate but achieved ripeness. Its profile is easy-drinking and bright.

NOTES

The estate's friendliest Cabernet Franc, with charming and refined fruit (strawberry, redcurrant and pomegranate). Perfect in its youth.

To drink now through 2029.



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