



"LA MINE" 2024

AOP SAINT-NICOLAS-DE-BOURGUEIL ROUGE



GRAPE VARIETY

100% Cabernet franc

ANALYZES

Alcohol: 13,36 %

Residual sugar: 0,5 g/L

PH: 3,58

Volatile acidity: 0,53 g/L

SO2 total: 32 mg/L

PRODUCTION

5.087 bottles

GTIN : 3760131770186

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 or wines).

THE TERROIR

Plot of clay gravel at the foot of « Les Malgagnes » hillside.
45 year-old vines with great resilience and consistent quality.
Natural grass cover and tillage under the row.

WINEMAKING

100% hand harvesting.

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

Alcoholic fermentation in a cone oak vat, soft skin maceration of 4-5 weeks.

Elegant aging during 10 months (85% in 400L oak casks, 15% in 600L sandstone jars).

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 resolutely bright and plentiful.

NOTES

The accuracy of Cabernet Franc, where the sharpness of silica and the roundness of clay balance each other. Long and smooth bodyness.
Drink now through 2035.



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