



" LE GRAND CLOS " 2021

AOP BOURGUEIL ROUGE



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. As always, 100 % of the wines are produced with grapes from the estate only (no purchase of grapes).

THE TERROIR

Clos historically classified as a « 1er cru » by the abbey of Bourgueil. Exposure on a hillside with clay and flint on a limestone underlay. Vines planted in the 1970s. Natural grass cover and tillage under the row.

WINEMAKING

100% hand harvesting.
Double sorting of the grapes with destalking (no crushing).
Alcoholic fermentation in cone oak vats, skin maceration during 4 weeks.
Aging during 12 to 18 months (75% in 400L casks, 25% in sandstone eggs).

THE VINTAGE

2021 was a demanding year in the vineyard, with a lack of sunny climate compared to the 3 previous years. The results are moderate alcoholic degrees and acidity for a very « Loire » profile, based on freshness and fleshiness.

NOTES

A kind of aristocratic style.
Dense and onctuous, this cuvée elegantly reveals an exceptional terroir.
Drink now through 2030.

GRAPE VARIETY

100% Cabernet franc

ANALYZES

Alcohol: 12,55 %
Residual sugar: 0 g/L
PH: 3,64
Volatile acidity: 0,46 g/L
SO2 total: 29 mg/L

PRODUCTION

6.380 bottles
150 magnums



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