



# " LES MALGAGNES " 2021

AOP SAINT-NICOLAS-DE-BOURGUEIL ROUGE



## GRAPE VARIETY

100% Cabernet franc

## ANALYZES

Alcohol: 12,83 %

Residual sugar: 0 g/L

PH: 3,67

Volatile acidity : 0,41 g/L

SO2 total: 39 mg/L

## PRODUCTION

6.280 bottles

+ 1.000 bottles « Amphore »

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

## THE TERROIR

The ultimate dream exposure on the hillside above the village of Saint-Nicolas-de-Bourgueil. This is the historical cru of the estate, demanding but of a unique generosity.

Ocher, clay soil on a Senonian limestone vein.

60 year-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 a cone oak vat, skin maceration of 5 weeks.

Aging during 13 months (80% in 450L casks, 20% in sandstone eggs).

Since 2014, one amphora isn't blended and is bottled separately (nearly 800 bottles only - the mention « amphore » is added on the label).

## 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

Powerful well-bodied wine with very ripe fruit that takes balsamic notes. The grain on the palate is imbued with limestone but remains delicate. Drink now and through 2032.



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