



" ROSÉ D'ÉQUINOXE " 2022

AOP BOURGUEIL ROSÉ



GRAPE VARIETY

100% Cabernet franc

ANALYZES

Alcohol: 13,10 %

Residual sugar: 3,90 g/L

PH: 3,33

Volatile acidity: 0,58 g/L

SO2 total: 23 mg/L

PRODUCTION

6.800 bottles

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

Plots from the terrace of Bourgueil, selected each year according to our feelings for their ability to release the best juice in the absence of maceration. Selections are used to be made at the beginning of the harvest to fill 7 to 10 presses.

WINEMAKING

100% hand harvesting.

Sorting of the grapes, then long direct pneumatic pressing (no destemming).

Settling overnight then barreling the next day.

Complete natural alcoholic fermentation (until dry) and partial or complete malolactic.

Aging on lees in recent barrels for 6 to 12 months in the cellar (no racking).

THE VINTAGE

2022 democratizes Cabernet Franc even more with new records for earliness but also for drought. The year is marked by several forest fires. Grapes will not have suffered of these extreme weather conditions, with a very precise ripeness. Harvest happened on September 15th & 16th 2022. The selection of our plots was very delicate to preserve the maximum of freshness and radiance in a vintage more likely to low acidity and significant richness.

NOTES

Our « blanc de noirs » ; the unusual color is due to the absence of trituration nor maceration of the grapes.

The natural acidity of Cabernet Franc gives a unique afterglow to this wine. Greedy and exuberant in its youth, capable of refining to cross the years by taking on amber nuances.

Drink now through 2027 or beyond.



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