



GRAPE VARIETY 100 % Chenin blanc

ANALYZES

Alcohol: 13,05 % Residual sugar: 1,1 g/L

PH: 3,46

Volatile acidity: 0,54 g/L SO2 total: 16 mg/L

PRODUCTION

581 bottles

GTIN: 3760131770193

"BÂTARD PRINCESSE" 2024

IGP VAL DE LOIRE BLANC

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 perfectionnist 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 and/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

Chenin blanc replanted in 2017 and 2020 on the mythical hillside of the « Grand Clos », at the top of the village of Bourgueil, and facing South. Clay and flint above limestone sub-soil.

Natural grass cover and tillage under the row.

WINEMAKING

100 % manual harvest.

Double sorting of the grapes, then long direct pneumatic pressing, without intermediate handling.

Sulphur-free vinification. Full alcoholic and malolactic fermentations in cask. Aged in one recent barrel for 10 months in the cellar, on its lees (no racking).

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 clear.

NOTES

A dream come true: cultivating the emblematic white grape variety of the Loire valley. And delivering our own wish, a wine to revive the ambitious « Bourgueil white » appellation. Drink now, and through 2029.



