



GRAPE VARIETY
100% Cabernet franc

ANALYZES
Alcohol: 13,59 %
Residual sugar: 0,50 g/L
PH: 3,69
Volatile acidity: 0,47 g/L
SO2 total: 30 mg/L

PRODUCTION
11.207 bottles 75cl

GTIN : 3760131770278

" LA MINE " 2025

AOP SAINT-NICOLAS-DE-BOURGUEIL RED

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 9 months (95% in tronconic oak vat, 5% in 400L cask).

THE VINTAGE

In 2025, the earliness matched the records of 2018 with an exceptional quality potential. The second half of the season tempered any excesses, resulting in a vintage of great precision, with vibrant fruitiness and a fleshy profile.

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 2032.



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