



GRAPE VARIETY

100% Cabernet Franc

ANALYZES

Alcohol: 12,81 %

Residual sugar: 0 g/L

PH: 3,45

Volatile acidity: 0,42g/L

SO2 total: 19 mg/L

PRODUCTION

20.000 bottles 75 cL

" LA SOURCE " 2024

AOP SAINT-NICOLAS-DE-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. And as always, 100 % of our wines are produced with grapes from the estate only (no purchase of grapes).

THE TERROIR

Sand and gravels on the terrace around the village of Saint-Nicolas-de-Bourgueil.

Most draining and early conditions of the estate.

45 year-old vines on average.

Full tillage of the soil.

WINEMAKING

100% hand harvesting.

Double sorting of the grapes with destalking (no crushing).

Alcoholic fermentation in open vats (soft maceration during 3 weeks).

Discrete resting in oak vats for 5 to 10 months.

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

The frivolity of Saint-Nicolas-de-Bourgueil cultivated with our highest standards. A tonic and tasty style of wine, easy to pair in all situations.

To drink now through 2029.



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