



" LE GRAND CLOS " 2022

AOP BOURGUEIL ROUGE



GRAPE VARIETY
100% Cabernet franc

ANALYZES
Alcohol: 13,99 %
Residual sugar: 0 g/L
PH: 3,73
Volatile acidity: 0,56 g/L
SO2 total: 24 mg/L

PRODUCTION
12.703 bottles
206 magnums

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 and/or sandstone jars. As as always, 100 % of the wines are produced with grapes from the estate only (no purchase of grapes).

THE TERROIR

Clos historically classified as a « 1er cru » by the abbey of Bourgueil. Exposure on a hillside with clay and flint on a limestone underlay. Vines planted in the 1970s. Natural grass cover and tillage under the row.

WINEMAKING

100% hand harvesting.
Double sorting of the grapes with destalking (no crushing).
Alcoholic fermentation in cone oak vats, skin maceration during 4 weeks.
Aging during 14 to 20 months (75% in 400L casks, 25% in sandstone eggs).

THE VINTAGE

2022 is an outstanding vintage : record of precociousness and extreme drought. The grapes have got a singular maturity and a beautiful aromatic concentration. The clay-limestone soils give full-bodied, intense wines that will enjoy spice lovers.

NOTES

A kind of aristocratic style.
Dense and onctuous, this cuvée elegantly reveals an exceptional terroir.
Drink now through 2035.



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