



" LES MALGAGNES " 2023

AOP SAINT-NICOLAS-DE-BOURGUEIL ROUGE



GRAPE VARIETY

100% Cabernet franc

ANALYZES

Alcohol: 13,20 %

Residual sugar: 0,4 g/L

PH: 3,77

Volatile acidity : 0,56 g/L

SO2 total: 16 mg/L

PRODUCTION

5.571 bottles

+ 1.074 bottles « Amphore »

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

THE TERROIR

The ultimate dream exposure on the hillside above the village of Saint-Nicolas-de-Bourgueil. This is the historical cru of the estate, demanding but of a unique generosity.

Ocher, clay soil on a Senonian limestone vein.

60 year-old vines on average.

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, skin maceration of 4 weeks.

Aging during 14 months (78% in 450L casks, 22% in sandstone eggs).

Since 2014, one amphora isn't blended and is bottled separately (nearly 800 bottles only - the mention « amphore » is added on the label).

THE VINTAGE

2023 benefited from a lush season of extreme intensity, with alternating heat and storms. A quantitative and qualitative harvest potential never seen in the last ten years, moderated by a mild end of summer. The 2023 profile is balanced and frank, with a gentle structure.

NOTES

Powerful and assertive character, with ripe fruit that takes balsamic notes.

The grain on the palate is imbued with limestone but remains delicate.

Drink now and through 2035.



+33 (0) 247 977 807

Y. AMIRAULT
BOURGUEIL - LOIRE VALLEY - FRANCE

WWW.YANNICKAMIRAULT.FR

INFO@YANNICKAMIRAULT.FR

