

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine Yannick Amirault, *Bourgueil*



St Nicolas de Bourgueil La Source

Grower

Yannick Amirault created his own Domaine in 1977 with 3.9 hectares of the Malgagnes vineyard he inherited from his grandfather. Yannick's son Benoit joined his father in 2003 and today the Domaine has 20 hectares, 2/3 in Bourgueil and 1/3 in Saint-Nicolas-de-Bourgueil which is split into 25 different parcels. The Domaine has been certified organic since 2009 and no chemicals or weed killers have been used since 1997. The vines are between 45 and 50 years old and all the wines go into a mixture of barriques and demi-muids.

Vineyards

3.5 ha of vines that are on average 30-35 years old. Soils of sand and gravel on a terrace around the village of St-Nicolas. Natural grass, tillage under the rows.

Vinification

Manual harvests in boxes throughout the entire estate. Double sorting of the grapes with destalking (no crushing). Alcoholic fermentation in open vats (soft maceration for 3-4 weeks). 7 to 10 months in oak vat.

Style

A typical St-Nicolas-de-Bourgueil. A fruity and lively style, slightly spiced with floral notes. Enjoy up to 3-4 years after vintage.

Grape varieties:

100% Cabernet Franc

Bottling options: 75cl

ABV: 13.5%

Closure: Cork

Vegetarian: Yes

