# THORMAN HUNT

EST. WINE SHIPPERS 1978

## Domaine Yannick Amirault, Bourgueil



## Rosé d'Equinoxe

### 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**

Different plots are chosen every year depending on the conditions of the vintage. Generally, this wine is made up from grapes from the Cote 50 and the bottom of Le Grand Clos. Natural grass, tillage under the rows. Average yields: 25 HL/Ha, Manual harvests in boxes, common to the entire estate.

### **Vinification**

Double sorting of the grapes with a long press (no destalking). Settling for one night and barrelling the day after. Full alcoholic fermentation in oak barrels and partial or full malolactic. 6 to 12 months in recent oak barrels (no racking).

## Style

Lightly coloured, with a creamy mouth and brioche flavours. The natural acidity of Cabernet Franc gives a wonderful persistence. Exuberant in its youth, able to become more refined through the years with amber shades.

### **Grape varieties:**

100% Cabernet Franc **Bottling options:** 75cl

ABV: 13.5% Closure: Cork Vegetarian: Yes

