TINDAL
WINE MERCHANTS

Saint-Nicolas-de-Bourgueil 'Vieilles Vignes', Amirault Vignerons

Loire Valley, France

Product code	DQ04ZZRC
Grapes	Cabernet Franc
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Amirault Vignerons
Vintage	2021

Organic Biodynamic

Vegan Vegetarian

Agnès AMIRAULT Xavier
VIGNERONS

Producer

Family run for 180 years, Xavier and Agnès Amirault are the latest generation to biodynamically farm 37 ha across 53 parcels in Saint-Nicolas-de-Bourgueil on the border of the Anjou and Touraine regions. The vineyards face south on gentle slopes and are made up of gravel, sand and clay over limestone. Cabernet Franc, locally known as 'Breton' is the dominant variety and in the winery Xavier adopts a pragmatic approach using both cement tanks and open top wooden casks for fermenting and both tanks and demi-muids for ageing. The emphasis here is firmly on elegance and finesse and in spite of their drinkability when young, they also age tremendously well.

Tasting Notes

Made from an assemblage from all the old plots of vines on the estate (average age 55 years), this wine is complex. It needs to be opened or decanted one to three hours before drinking to develop the subtle hints of violet which can be detected among the blueberry and stewed blackcurrant notes. It then softens without losing any of its assertive character.

Viticulture

The estate biodynamically farms 37 hecatres of vineyard across 53 parcels in Saint-Nicolas-de-Bourgueil on the border of the Anjou and Touraine regions. The vineyards face south on gentle slopes and are made up of gravel, sand and clay over limestone. Cabernet Franc, locally known as 'Breton' is the dominant variety. Harvesting is done by hand.

Winemaking

Grape variety : Cabernet franc 100% Soil : Mainly gravel and silty clay, with some limestone Farming methods : this wine is certified organic (by Ecocert in 2012) and biodynamic (by Demeter in 2013). Harvest : From all plots of vines on the

estate (average age 55 years old), the grapes are harvested by hand when they are fully mature. They are sorted on the vine and at the storehouse. Production : the grapes macerate in the concrete tank for 3 to 5 weeks. Ageing : 12 to 18 months in demi-muids (500 litre barrels from Atelier centre France and Saury), 25% of which are renewed each year.

Awards

Challenge Millesime Bio 2023 Médaille Or
Wine Spectator 31/05/2023 89 A firm red, featuring alluring red currant, lavender and dried strawberry flavors dusted in black pepper, with a kiss of vanilla. Drink now through 2026.