

SAINT NICOLAS DE BOURGUEIL



LES GRAVILICES

Grape variety : Cabernet franc 100%

Soil : deep gravel.

Farming methods : This wine is certified organic (by Ecocert in 2012) and biodynamic (by Demeter in 2013).

Harvest : 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 tank for 5 to 6 weeks.

Ageing : 50% in a « foudre » (large barrel) 50% in tanks for 12 months.

Type : It is this wine's balance which makes it so rich. Living and natural elements cohabit to perfection. It releases the full extent of its candied cherry and prune notes one to three hours after being opened or decanted. It develops roundness and then a rapturous flavour which fades away gently on the palate, sustaining the character of the body.

Food Pairing : White meat, scallops, Half-cooked salmon filet or cheese.

T° of tasting 16°/17°C.

Shelf life : 5 - 7 years

Musical Pairing : "The sun falls asleep in the earth. The time welcomes their history and the wine grower listens, we will learn then to receive her. Let us let the life breathe and... our papillae will watch being born these influences of cherries and crystallized prunes".

I heard it through the Grapevine - Marvin Gaye

<https://youtu.be/hajBdDM2qdg>



SAS Amirault- Agnès et Xavier Amirault - 42 Avenue Saint Vincent

37140 Saint Nicolas de Bourgueil - France

(33) 2 47 97 75 25

contact@domaineamirault.com