

LES QUARTERONS

SAINT NICOLAS DE BOURGUEIL



Grape variety : Cabernet franc 100%

Soil : Gravel and sand on a subsoil of hardpan and clay.

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 : Only natural yeasts found on the plot will start the fermentations and the grapes macerate in the tank for 2 to 3 weeks.

Ageing : In the tank on fine lees for 12 months.

Type : This cheerful wine is appreciated for its carefree, indulgent flavour and delicate freshness. It is packed with a full range of red fruit flavours – the perfect bottle to crack open with friends !

Food pairing: aperitifs, summer meals, stuffed red peppers, picnics, barbecues and even fish !

Temperature of tasting : 15°C

Shelf life : 3 - 5 years but best drunk young

Musical Pairing : "The smile is in the bottle, a sharing which the wine grower grants us in background".

The perfect feel good song to pair with

Les Quarterons : "*Don't stop me now*" - Queen

<https://youtu.be/HgzGwKwLmgM>



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