

SAINT NICOLAS DE BOURGUEIL



LE VAU RENOU

Grape variety : Cabernet franc 100%

Soil : Two vineyards lying on the gentle slopes of St Nicolas, home to the historic **Vau Renou cellars**. One lies on Turonian chalk, which also forms the walls of the cellars. The other, 100 metres away and 15 metres higher, comprises clay and flint.

Farming methods : it is important to avoid compacting clay and chalk soil and to prevent erosion of the beautiful hillside terroir. Therefore we have opted to let the natural green cover grow and avoid working the soil as much as possible. At the start of winter, we cover the base of the stock to protect the vines from winter frosts.

The aim is to maintain a natural balance to ensure the vine is not suddenly subjected to the vagaries of the weather (drought, heavy rain). We also add a small quantity of our own compost which has been prepared from biodynamic ingredients. In the spring, the green cover, which is rich in natural flora, effectively controls the rate of growth of the vine to produce wines which are very true to terroir. We use a mix of plants (meadowsweet, nettle, yarrow, dandelion and horsetail) which we gather ourselves, infuse and spray. This reduces the quantities of "Bordeaux mix" required.

We hand-harvest the grapes ourselves, carrying out an initial selection on the vine to ensure only healthy grapes reach our cellars.

Vinification : Our aim is to harvest a perfectly healthy grape at optimal maturity. The grapes harvested are stripped and sorted a second time before being fermented using the "vinification intégrale" method (for 50% of the berries harvested). This involves putting 50% of the berries directly into demi-muids (500L oak barrels) and 50% are put in big fermenters. Only natural yeasts found on the plot will start the fermentations.

Ageing : After 3 to 5 weeks we transfer the free-run juice to 500L demi-muids, (from *Atelier centre France and Saury*).

25% of the juice fermented in the fermenters are transferred to 228L barrels and 25% to amphorae, which are left to rest in the **Vau Renou cellars** for 24 to 30 months at ideal temperature and humidity.

Food Pairing : Vau Renou will easily pair with red meats or in sauce, game and terrines. It will also be able to sublimate finer dishes, such as a casserole of sweetbreads with cream.

Temperature of tasting : 16°- 17°C

Shelf life : 15 years or more

Musical Pairing : "Dancing and singing, The peasant celebrates his beautiful harvest, Inebriated by the liquor of Bacchus, Many of them fall asleep where their pleasures find an end. "

Vivaldi's autómnn

<https://youtu.be/TDWymBGrDyA>



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