Agnès AMIRAULT Xavier
VIGNERONS

Here, together, Women and Men inspire, respect, and work together as best they can

THE DIVERSITY AND THE LIFE OF THE AMIRAULT FAMILY LAND

SAINT-NICOLAS-DE-BOURGUEIL · CRÉMANT DE LOIRE · ANJOU BLANC · BOURGUEIL

Organic and Biodynamic Wines · Vin Méthode Nature

1 Amirault ●

Crémant de Loire Blanc Brut

The finest Amirault white grapes (60% Chenin Blanc, 30% Chardonnay, 10% Cabernet Franc) are harvested with extreme care and attention. The wine is then matured for a minimum of 36 months on wooden slats to produce its delicate bubbles and a fineness that will delight even the most sophisticated palate.

Service temperature : 10°C

2 Amirault ●●

Crémant de Loire Rosé Brut Nature

100 % Cabernet Franc - Traditional Method - 0 dosage
Aged 24 months on wooden slats.
Deep soil of gravels. Fine bubbles with a delicate personality of red fruits and spices.
Perfect as an aperitif, with tapas or with red fruits desserts.

Service temperature : 10°C

3 La Ferme des Fontaines Red ●●●

Saint-Nicolas-de-Bourgueil

This cuvée is highly symbolic, since it «crystallizes» the whole philosophy carried out by the Amirault Team : To move towards cultivation and winemaking practices that are all the more respectful for Humanity and Nature. In short, a complete project, relying on local natural resources and which we wish to share far and wide.
There is no filtration, and no sulphites are added, which allows the cabernet franc to express itself in its purest and profound form, without any "make-up".
You can keep it for 2 - 3 years

Service temperature : 14°C

4 Les Quarterons Red and Rosé ●●

Saint-Nicolas-de-Bourgueil

A terroir of gravel, sand and alluvium produces wines which are true to the St Nicolas de Bourgueil terroir: fresh, crisp and very fruity.
You can keep it for 4 - 5 years.

Service temperature : 15°C

5 Les Gravilices Red ●●

Saint-Nicolas-de-Bourgueil

Vines grown on a deep gravelly soil produce a unique cuvee and aging in large oak vats which is complex, elegant and silky smooth. Long on both the nose and palate, it is the perfect accompaniment to a quiet moment of contemplation.
You can keep it for 8 - 10 years.

Service temperature : 16°C

6 Le Clos des Quarterons - Vieilles Vignes Red ●●

Saint-Nicolas-de-Bourgueil

This Clos des Quarterons cuvee is made from vines which are at least 40 years old. It can be enjoyed after 18 months of oak barrel ageing but, if you can wait, the tannins become more complex and the wine can be laid down for many years.
You can keep it for 10 - 15 years.

Service temperature : 17°C

7 Le Fondis Red ●●

Saint-Nicolas-de-Bourgueil

The vines are 65 years old, the terrain is gravel and the vineyard's renown goes back over 300 years. Fermentation by the «vinification intégrale» method in barrels which we turn several times a week at the start of the process, produces a very soft, delicate wine.
You can keep it for 10 - 15 ans.

Service temperature : 16°C

8 Le Vau Renou Red ●●

Saint-Nicolas-de-Bourgueil

Grown on south-facing slopes on the same clay and chalk composition as the historic Vau Renou cellar, this cuvee displays the typical characteristics of an elegant, powerful Cabernet Franc from the Loire volley. This is the flagship wine of the Amirault estate and can be aged for 15 years or longer.

Service temperature : 16°C

9 Clos de la Gaucherie Red ●●

Bourgueil

The Clos de la Gaucherie cuvee comes from one of only 3 "Clos" in the Bourgueil Appellation, covering 4 ha of vines.
A late maturing Cabernet Franc, delicate tannins and expressing all the depth of its terroir, predominantly Clay and Limestone.
A wine with a "sense of place" and an invitation to a Bucolic dream !
You can keep it for 8 -10 years

Service temperature : 15°C

10 Grand Mont Red ●

Bourgueil

Coming from exceptional terroirs, made of calcareous clay soil and located on the top of the high plateau facing south, this cuvée of great complexity retains an astonishing freshness of fruit.
A magnificent wine with a good ageing potential, which should be decanted.
You can keep it for 15 years or more.

Service temperature : 16°C

11 Les Quarterons «Blanc» 100 % Chenin ●●

Anjou Blanc

The aromatic, white floral aromas of Chenin Blanc produce an elegant dry white.
The harvesters pass through the vineyards three limes from early October to mid-November to ensure the grapes are picked at optimum maturity and you enjoy a heavenly wine. You can keep it for 8 - 10 years.

Service temperature : 12°C

● Organic Wine ● Biodynamic Wine ● Vin Méthode Nature, with no added sulfites

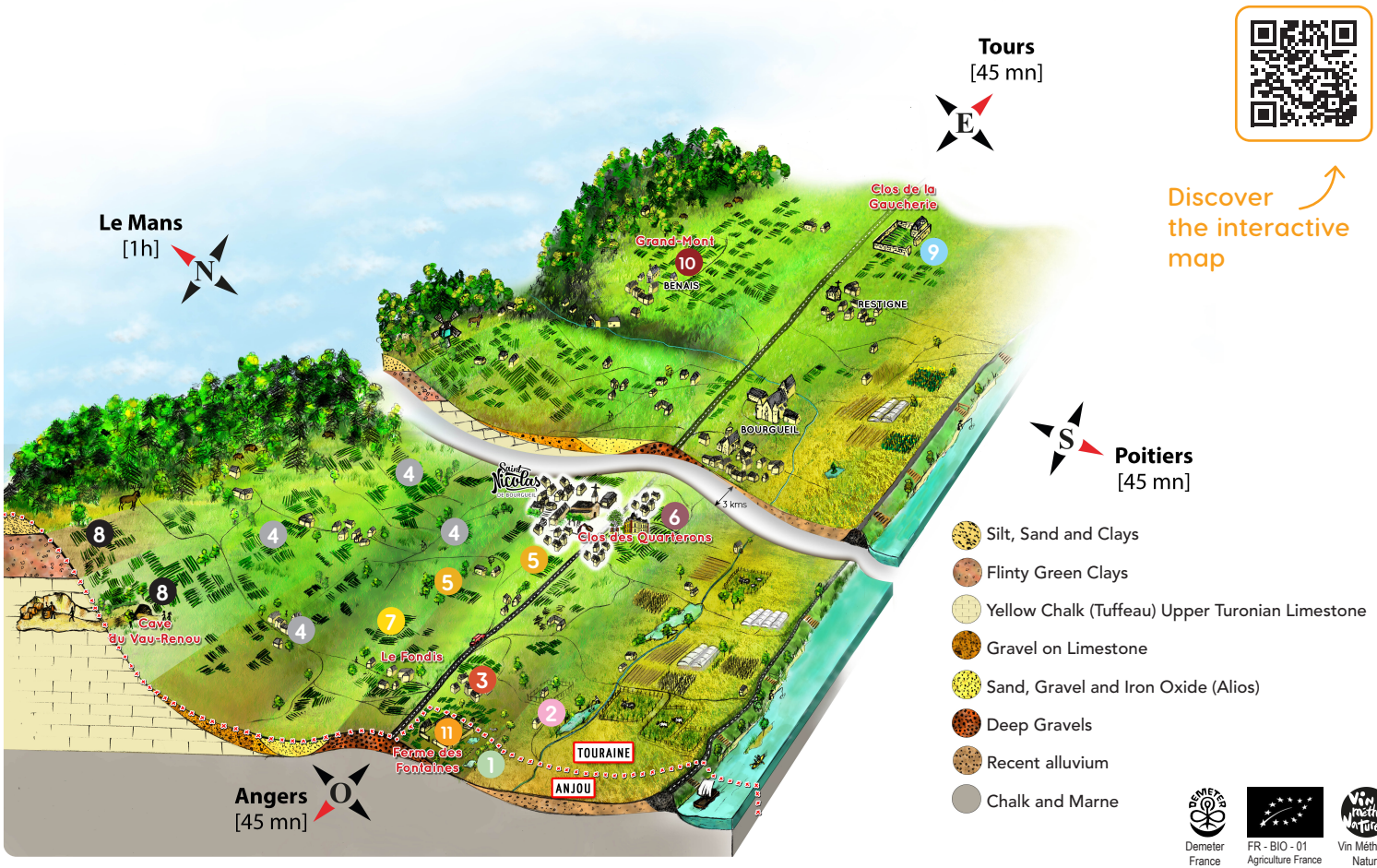
OENOTOURISTIC EXPERIENCES

ANOTHER WAY TO DISCOVER US AND OUR WORLD, COME AND SHARE OUR PASSION AND LEAVE WITH A "LITTLE PIECE OF OUR HOME" !

To Know more
Flash Me

domaineamirault.com

Alcohol abuse is dangerous for health, to consume in moderation



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Vin Méthode Nature

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