



*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**

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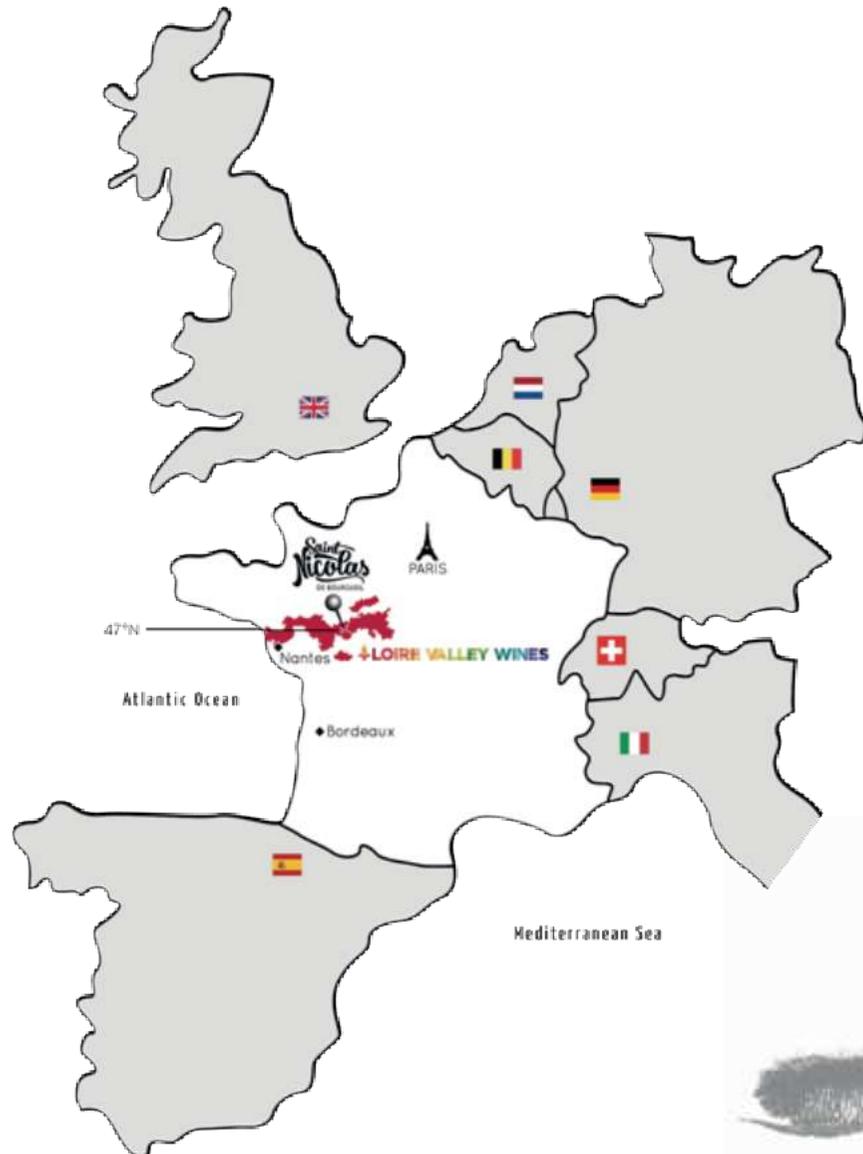
**SAINT-NICOLAS-DE-BOURGUEIL · CRÉMANT DE LOIRE · ANJOU BLANC · BOURGUEIL**

Organic and Biodynamic Wines • Vin Méthode Nature



## CLOS DES QUARTERONS:

## IN THE HEART OF THE LOIRE VALLEY



Between Touraine & Anjou (45min from Tours, and 45 min from Angers).

Halfway between Muscadet and Vouvray



- 1 Appellation : Saint Nicolas de Bourgueil
- 1 Village : Unique in Loire Valley
- 1 Varietal : Cabernet Franc
- 1 Colour : Red







## CLOS DES QUARTERONS: THE HISTORY AND PHILOSOPHY

Clos des Quarterons, the Amirault family runs the winery for almost two centuries.

The soil of the vineyards at Clos des Quarterons estate features an alluvium of gravel. The vines grow on the slopes, and their roots lie in limestone and silty clay. The rest of the plots on the first terrace sit in sandy and gravel soils. The plots have a clay base that provides great characteristics to their wines. The microclimate of the region makes it a perfect terroir for grape cultivation.

However, our vines are planted on a wide diversity of "terroirs", so it's been 10 years since it became obvious to run our vineyard based on the precepts of biodynamic farming, to let express the "taste of the place" in our wines.

Biodynamic farming is very important for us, because it respects LIFE.

It is far more than just a list of specifications. The ecosystem lies at the crossroads of energies from the Earth (roots) and Space (flowers, leaves and fruit). Given that the microbiological life of the vineyard is what enables both successful fermentations in the cellar and the creation of wine that is able to survive without a technological crutch, sustaining a healthy habitat in the vineyard for these microbes is fundamental for us. This microbiological life follows the grapes into the cellar, transforms the juice and even makes its way into the final wine in the bottle.

Our wines are therefore, literally, living wine from living soil.

For us, the Biodynamie principles go well beyond the wine itself, it is also a philosophy, a way of life : A virtuous system in which Man and Nature are one, and balance is achieved.

The vineyards at the estate lie on gentle south-facing slopes and bask in the sun. A forest in the north offers shelter from the harsh, cold winds. The Amirault family happily welcomes the guests. During your visit, you will discover their family business and their heritage and tradition of winemaking. Come, meet us and discover our Oenotouristic Experiences !

You will enjoy an extraordinary winery : "The Masterpiece Winery", a discovery of all the stages of "vine to glass" through the seasons. Then At the historic home of the Amirault Family – Clos des Quarterons tasting, you will taste their wines.

You will also get an opportunity to explore their "aromatic garden" their cave and vineyards. Make sure you take an appointment before visiting the winery for your convenience.

For more information : <https://www.domaineamirault.com/en/meet-us-domaine-amirault/>





## CLOS DES QUARTERONS: OUR CERTIFICATIONS



Guarantee that ingredients and foods are Organic. France & Europe. Prohibited to use chemical fertilizers, GMO, synthetic pesticides.



Guarantee that products are Organic, and farmed according to the Biodynamic principles. Prohibited to use chemical fertilizers, GMO, synthetic pesticides, nitrites, citric acid, etc... Production and transformation are way more onerous than Organic farming.



Guarantee that wines are at least in 2nd year of conversion Mandatory to have handpicked harvest, and vinification with indigenous yeasts. No inputs and no alteration of the grapes is tolerated. No addition of Sulfites is tolerated neither during fermentation, nor in the wine starter.



Ensures that productions are carried out with respect for living ecosystems with better management of natural resources and energies. ISO-26000 certified.

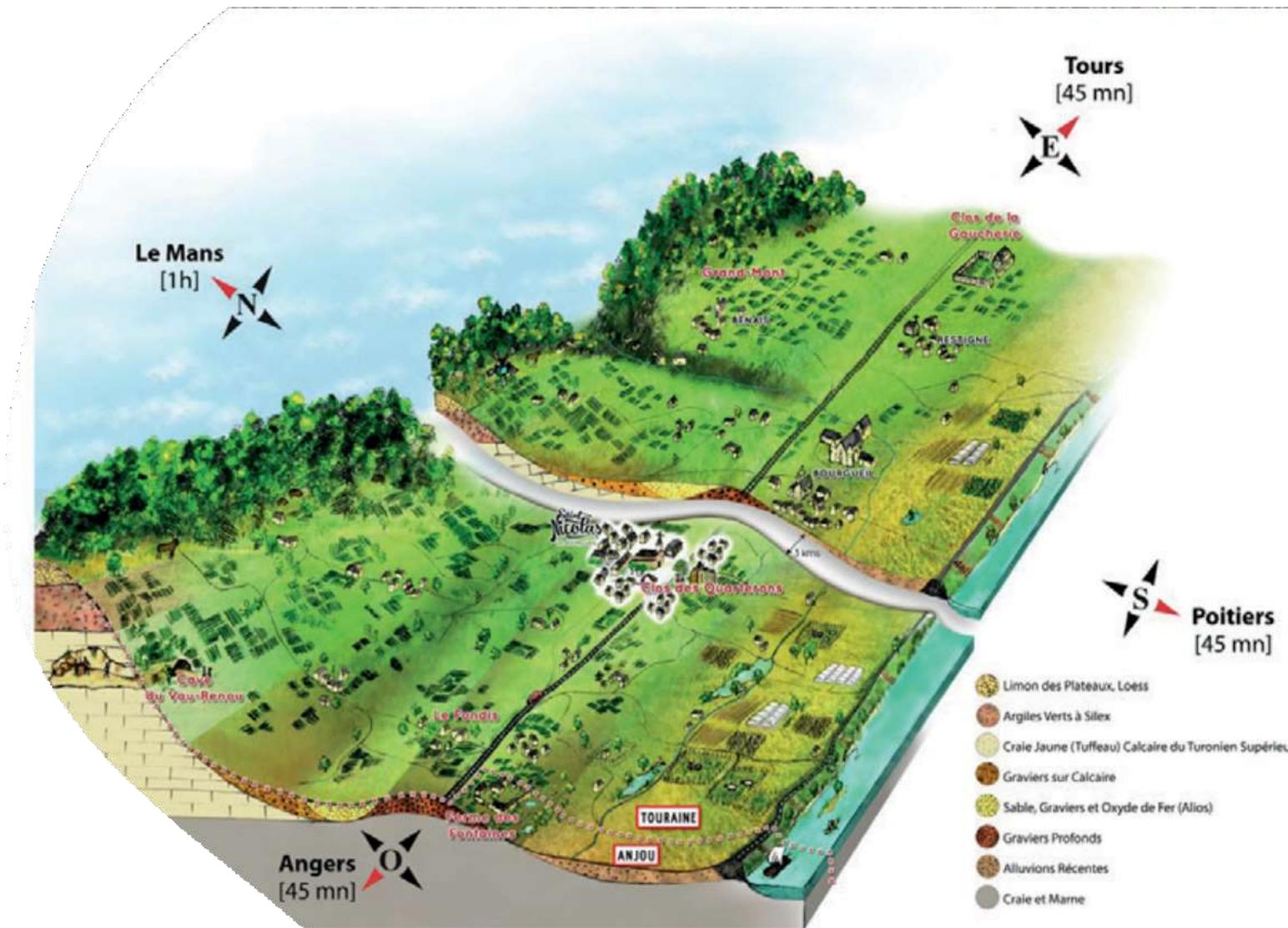






## CLOS DES QUARTERONS: TERROIRS & SPECIFICATIONS

- Clos des Quarterons, family-owned winery was set up 200 years ago.
- Agnes & Xavier Amirault : 6th generation of winemakers.
- 92 acres of vineyard.
- 2 acres of Vau Renou's cave in the limestone of the hill, called "Tuffeau"
- 54 single plots of vines. Great soils diversity!
- 15 full time employees. 60% are females!
- 40 cuvees single estate produced, then blend following soils and age of the vines.
- Aging in : 228L and 500L liters oak barrels, 40HL oak vats, 19HL concrete eggs, 10 HL and 5 HL amphoras, ..
- 5 Barrel makers: Tarransaud, Mercurey, Garonnaise, Saury, and Stockinger (Austria) to age partly Quarterons Blanc!











## CLOS DES QUARTERONS WINES: THE WHOLE RANGE



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 Gravelles 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



# CLOS DES QUARTERONS WINES: THE WHOLE RANGE



## 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 valley. 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 times 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

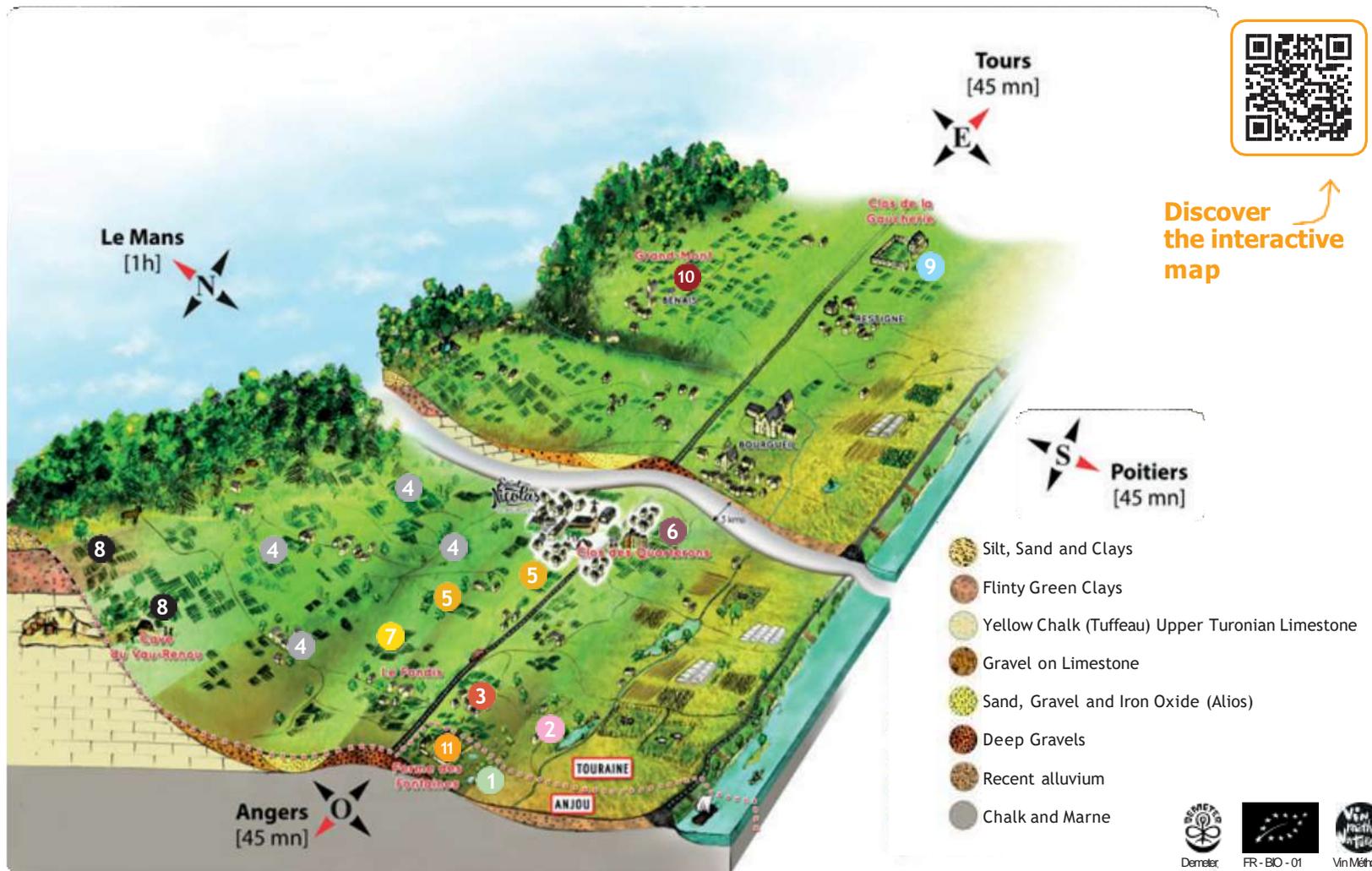


[domaineamirault.com](http://domaineamirault.com)

Alcohol abuse is dangerous for health, to consume in moderation



# CLOS DES QUARTERONS WINES: THE SPECIFIC PLOTS



Design and printing: Loire Impression - Saumur, Printed on 100% recycled paper with vegetable inks. Do not throw on the public highway





## CLOS DES QUARTERONS WINES: CREMANT DE LOIRE - ARMANTINE



Armantine Mabileau, was Xavier Amirault's great-grandmother. She was from Anjou and completed the family vineyard composed of Cabernet Franc by bringing her great white Chenin from Anjou. This "latest born" both ample and fresh on the palate, embellished with nice fruity flavors, will enhance your festive and refined moments.

Chenin Blanc

This «Elegant sparkling Brut», both ample and fresh on the palate, embellished with nice fruity flavors, will enhance your festive and refined moments. The fruity flavors of this fresh Crémant de Loire will delight your taste buds and those of your guests. As an aperitive or on a dessert made with fruits

<https://www.domaineamirault.com/en/bouteille/cremant-de-loire-armantine/>





## CLOS DES QUARTERONS WINES: CREMANT DE LOIRE - AMIRAUT



60% Chenin Blanc, 30% Chardonnay  
and 10% Cabernet Franc

A perfectly-balanced wine.

Hand picked carefully on our own  
estate in Anjou.

Minimum 36 months aged on laths,  
nourished by the fine lees.

Organic.

Dosage Brut.

Delicate bubbles on the palate, the  
mature fruit flavor is elevated by citrus  
notes.

Pale yellow color with aromas of white  
flowers, tilleul, lime tea.

This vinous wine is able to pair with  
most of the dishes along the meal.

[https://www.domaineamirault.com/en/bouteille/  
cremant-de-loire-amirault/](https://www.domaineamirault.com/en/bouteille/cremant-de-loire-amirault/)





## CLOS DES QUARTERONS WINES: CREMANT DE LOIRE - AMIRAUT ROSE



100% Cabernet Franc

Our aim is to harvest a perfectly healthy grape. The grapes are taken to our winery where the whole bunches are pressed.

We make the wine using a traditional method and only the natural yeasts found in the vineyard.

To allow it to develop its fine bubbles, the wine undergoes a second fermentation in the bottle before being left for at least 24 months on its lees.

Our Crémant is Brut Nature, which means we don't add any dosage liqueur, preserving its natural freshness and fine aromas.

A vibrant bubble !

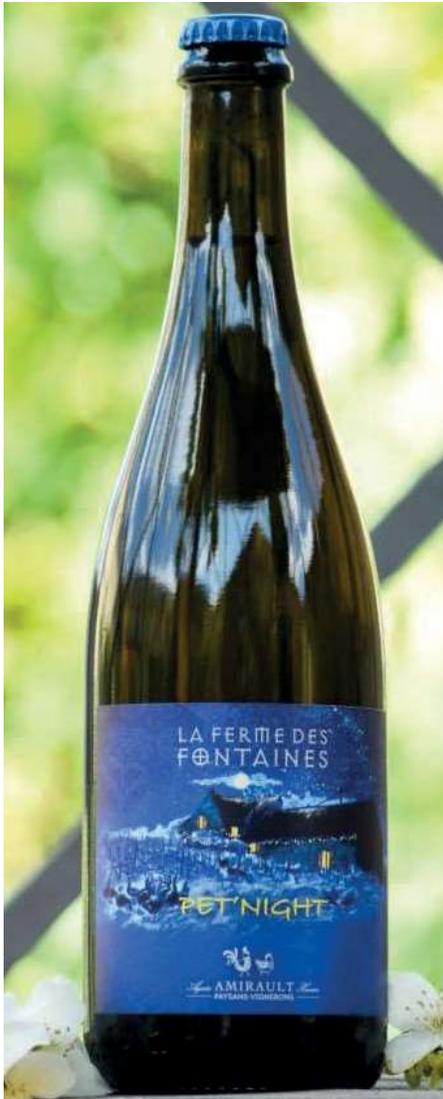
Perfect as an aperitif, as well as with certain desserts that are not very sweet: frozen entremets or strawberry/raspberry tarts.

<https://www.domaineamirault.com/en/bouteille/cremant-amirault-rose/>





## CLOS DES QUARTERONS WINES: PETILLANT NATUREL - PET'NIGHT



### Chenin Blanc

This sparkling wine "tailored" for festive and convivial moments completes the range of La Ferme des Fontaines, historic place of the Amirault family, where the animals happily "cohabit" with our Cabernet Franc, Chenin and Chardonnay...

Seaside atmosphere or a taste of the countryside ? its «saline touch» will sublimate your seafood platter.

The bubbles are delicate and the aromatic will suit your happy aperitifs as well as your slightly sweet desserts.

Service Temperature : 9°C

<https://www.domaineamirault.com/en/bouteille/petnight/>





## CLOS DES QUARTERONS WINES: ANJOU WHITE - LES QUARTERONS



Chenin Blanc - Organic and Biodynamic.

Soil : gravel on a base of clay.

Hand picked, 3 sorting on 4 weeks period.

Totally dry. No sugar left.

We do soft «Bâtonnage» to bring some fat elegance from the fine lees (protein) to the beautiful fresh backbone acidity.

Aged 1/3 in French oak, 1/3 in Austrian oak and 1/3 in amphora since 2017.

A perfect match for : aperitifs, fish in a seasoned sauce, mature cooked-variety cheeses, etc.

<https://www.domaineamirault.com/en/bouteille/les-quarterons-3/>







## CLOS DES QUARTERONS WINES:

### SAINT-NICOLAS DE BOURGUEIL - LES QUARTERONS



Cabernet FRANC. Hand picked grapes.

Quarterons a plot's name where is located the «Maison» became today a brand name by itself.

Organic and Biodynamic. Natural yeast. Nothing added only bit of sulfite at the bottling stage.

All soils: gravels, sand & iron oxide, clays, and limestone.

Every year this main cuvee gives a good idea of what the vintage is like in Saint Nicolas.

Aged minimum 12 months in underground concrete vats and in layered stainless steel tank for a better lees contact.

Fresh, crisp and fruity. This type of St Nicolas meets a great success in the Parisian brasseries!



<https://www.domaineamirault.com/en/bouteille/les-quarterons/>



## CLOS DES QUARTERONS WINES:

### SAINT-NICOLAS DE BOURGUEIL - LES GRAVILICES



Cabernet FRANC. Fully destemmed.

Demeter certified.

8 plots on this vein of deep gravels. 18 ft deep in average.

Warm Terroir. Every year "Les Gravilices" are the first fruits that we pick up.

Aged 12 months in 40 HL (1000 US gal) oak vats called "Foudres".

Complex , elegant and silky smooth.

This cuvee is available in more than 50 Michelin Starred in France!

<https://www.domaineamirault.com/en/bouteille/les-gravilices/>





## CLOS DES QUARTERONS WINES: SAINT-NICOLAS DE BOURGUEIL - VIEILLES VIGNES

Cabernet Franc.

This is our "Coup de Coeur"! Once alcoholic fermentation is over my team and I blind taste all cuvees coming from 40 years old vines' plots and higher.

We taste them 4 times a week, early in the morning, from November 1st to mid December.

We have to chose and carefully blend 2 to 3 cuvees (from 20) that will make max 10% of the yearly production. Then in January we fill 500 L oak «demi muids» up, built by 3 barrel makers. Every year we renewed by 15% new oak.

Aging is 15 months. My grandfather and my father set this process up more than 50 years ago!

This wine is a soft «dentelle», finesse concentrate and elegancy.

Able to be aged 10 to 15 years easily.

<https://www.domaineamirault.com/en/bouteille/les-vieilles-vignes/>





## CLOS DES QUARTERONS WINES:

### SAINT-NICOLAS DE BOURGUEIL - LA FERME DES FONTAINES



Located between Anjou and Touraine, between Cabernet Franc and Chenin La Ferme des Fontaines has been predominantly a seat of historic and family heritage for more than 150 years.

A farm where we have started a revival "like before": a polycultural place extending over 17ha where flora and fauna, water and vines exist side by side, in respect for biodiversity and in a virtuous environmental cycle.

We have already installed donkeys, geese, chickens and sheep. We have been assisting an organic vegetable farmer for a couple of months. We aim to develop market gardening, growing plants used in biodynamics, making honey, and educational workshop...

In short, a complete project, relying on local natural resources and which we wish to share far and wide.

Cabernet Franc on a deep gravel layer on a clay base  
The fermentation are made with natural yeasts only. The maceration will last two weeks in stainless steel vats, followed by an ageing for one year in concrete vats. There was No filtration, no addition of sulphites. This «cuvée» is certificated Vin méthode Nature. The vinification without any sulphites, allows Cabernet Franc to be expressed in its purest and most profound form, without any «make-up»

<https://www.domaineamirault.com/en/bouteille/1491/>



# CLOS DES QUARTERONS WINES: NATURAL WINES DEFINITION

## Le vin : jus de raisin fermenté

Conventionnel

Produits et pratiques autorisés



SO<sub>2</sub> total admis (mg/l)  
Rouge - Blanc

150 - 200

Bio



100 - 150

Biodynamie



70 - 90

Source : <http://www.vignevin.com/pratiques-beno/>

Naturel



Vin Méthode Nature

Vin Méthode Nature <30mg/L

SO<sub>2</sub> < 30

Vin Méthode Nature

Traces\*

Labellisation par cuvée  
(contrôles systématiques)

Association des Vins Naturels



Traces\*

Sur au moins 80% du volume de production

Vins S.A.I.N.S \*\*



Traces\*

Sur toute l'exploitation,  
Toutes les années



Lien vers les différents cahiers des charges des Vins Nature  
<https://www.vinsnaturels.fr/vin-nature.php>



## CLOS DES QUARTERONS WINES: SAINT-NICOLAS DE BOURGUEIL - LE FONDIS

Cabernet Franc

Single Estate. 65-year-old vines on the deep gravel vein.

Le FONDIS renown goes back over 300 years. Low diseases, easy to farm, canopy is always in good shape, this plot meets all criteria to be a Cru!

Fermentation by "vinification integrale". Destemmed cabernet franc is directly introduced into the barrels.

We roll them half turn 5 to 8 times a day the first week. Then we slow down the action.

We need 7 barrels of fruit to get 4 barrels of finished wine.

Soft tannins and homogenous extraction, this wine has round attack and a long velvet finish.

<https://www.domaineamirault.com/en/bouteille/le-fondis/>





## CLOS DES QUARTERONS WINES:

### SAINT-NICOLAS DE BOURGUEIL - LE VAU RENOU



#### Cabernet Franc

Two vineyards lying on the gentle slopes of St Nicolas, home to the historic Vau Renou's cave, where 90% of our wines are aged. One lies on Turonian chalk, which also forms the walls of the cellars.

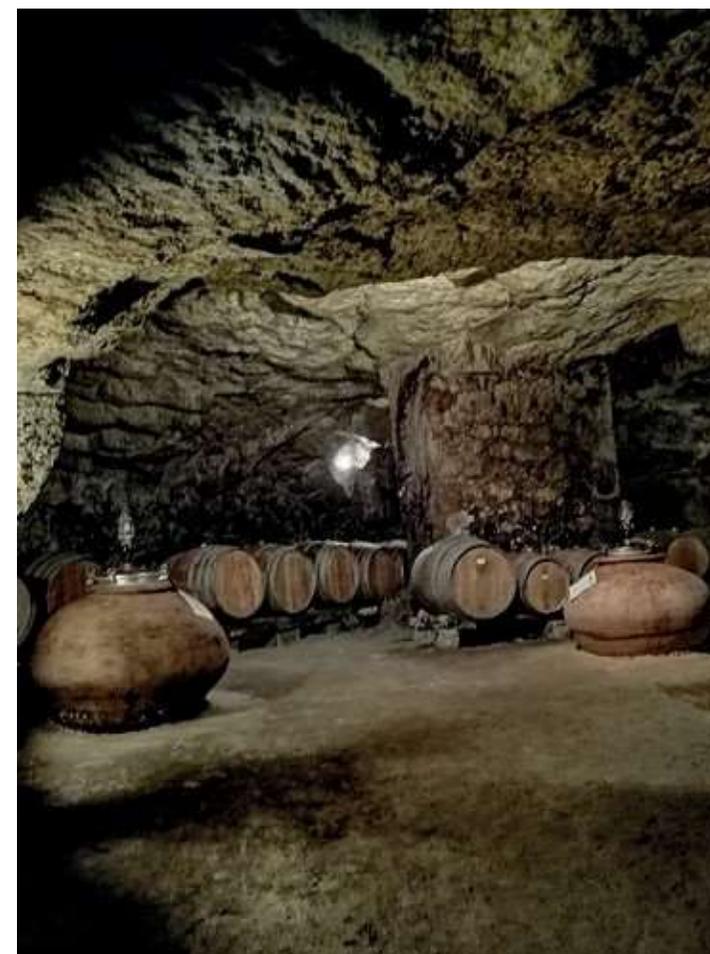
The other, 300 ft away and 45 ft higher, comprises clays and flint.

Chalk and clays' grapes are vinified apart from each other in wide and shallow vats to get natural extraction.

After four to five weeks of "infusion" we transfer the free-run juice to 228L barrels and 500L Amphoras, which are left to rest in the Vau Renou cave for 24 to 30 months at ideal temperature and humidity.

Ripe fruit aromas with delicate spices. Full-bodied with an elegant structure and long finish. A beautifully-balanced wine.

<https://www.domaineamirault.com/en/bouteille/vau-renou/>







## CLOS DES QUARTERONS WINES: BOURGUEIL - CLOS DE LA GAUCHERIE



The 2020 vintage will be notable for the cooperation between Jean-François ROIT-LEVEQUE, vineyard manager of Clos des Quarterons, and Agnès & Xavier AMIRAUT, in the taking-over of the historic Clos de la Gaucherie and producing yet another Bourgueil wine together.

“The Clos de la Gaucherie cuvée” comes from one of only 3 “Clos” in the Bourgueil Appellation, covering more than 4Ha of vines.

A late maturing Cabernet Franc, delicate tannins and expressing all the depth of its terroir, predominantly Marly Chalk.

A wine with a “sense of place” and an invitation to a bucolic dream !

Service temperature : 15°C

A pan-fried duck breast, cooked slightly pink, in a juice seasoned with a few sweet spices or an oven-roasted rabbit served in its own juice !

<https://www.domaineamirault.com/en/bouteille/le-clos-de-la-gaucherie/>





## CLOS DES QUARTERONS WINES: BOURGUEIL - GRAND MONT



### Cabernet Franc

Grand Mont is one of the most reknown plots in Bourgueil appellation. Tremendous plots located in the village of Benais, it show beautiful Cab Franc with complexity and deepness.

Destemmed Cabernet Franc is directly introduced into our tanks then transferred into Amphora and 228 L barrels for ageing. Ageing that goes for 24 months in the «Cave du Vau Renou».

Cherries aromas at the nose, then blackcurrants and peppers, Grand Mont is a wine of great complexity and deepness. It taste the terroir ! A round and wide taste with intensity of red fruits demonstrate of a mouthwatering cuvée with great potential.

