



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



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1

Armantine White ●

A.O.C. Crémant de Loire Brut

Chenin Blanc

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.

Service temperature : 9°C



1

Amirault Blanc and Rosé ● ●

A.O.C. Crémant de Loire Brut

White : 60% Chenin Blanc, 30% Chardonnay, 10% Cabernet Franc
Rosé : 100% Cabernet Franc.

Our finest grapes are harvested with extreme care and attention. The wine undergoes a second fermentation in the bottle before being left from 24 to 36 months on the lees.

Their delicate bubbles and fineness will delight even the most sophisticated palate.

Service temperature : 10°C



5

Les Quarterons Red ● ●

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



6

Les Gravillices 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



10

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 Marly Chalk.

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



7 **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



11 **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



8 **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



12 **Les Quarterons «White» 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



9 **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

● Organic Wine

● Biodynamic Wine

● Vin Méthode Nature, with no added sulfites

● Vin Méthode Nature, -30Mg added sulfites



FR - BIO - 01
Agriculture France



Demeter
France



Vin Méthode
Nature



Vin Méthode Nature
-30Mg de sulfites
ajoutés



Agnès **AMIRAULT** *Lavie*
PAYSANS-VIGNERONS

2



Pet'Night White ●
Natural sparkling wine
Wine of France

Chenin

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...

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

Service temperature : 9°C

3



Pet'Night Rosé ● ●
Natural sparkling
Wine of France

Cabernet Franc

You discovered the White "Pet'Night", here is the Rosé version. A real "glouglou", this natural sparkling wine is ideal as an aperitif. With its fine refreshing bubbles, its small notes of red fruits and a slight bitterness: this sparkling wine will be ideal to start your evening!

Service temperature : 9°C

4



La Ferme des Fontaines Red ● ● ● ●
Saint-Nicolas-de-Bourgueil

Cabernet Franc

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

2



Vin Orange ● ● ● ●
Wine of France - Maceration Wine

Chenin Blanc

With its 6 months of maceration in an amphora, our Chenin deploys here a lot of character, a very broad aromatic expression and a unique intensity of taste. The aromas are as unusual as its color and the sensations are chiseled. Ample mouth and a finish on very pretty bitterness, invite exotic cuisine and spices at the table. Lovers of taste discoveries, this "nugget" is made for you ! Let its aromas release in your glass before starting the tasting.

T° de service : 12°C

2



Ferme des Fontaines White ● ● ● ●
A.O.C. Anjou Blanc

Chenin Blanc

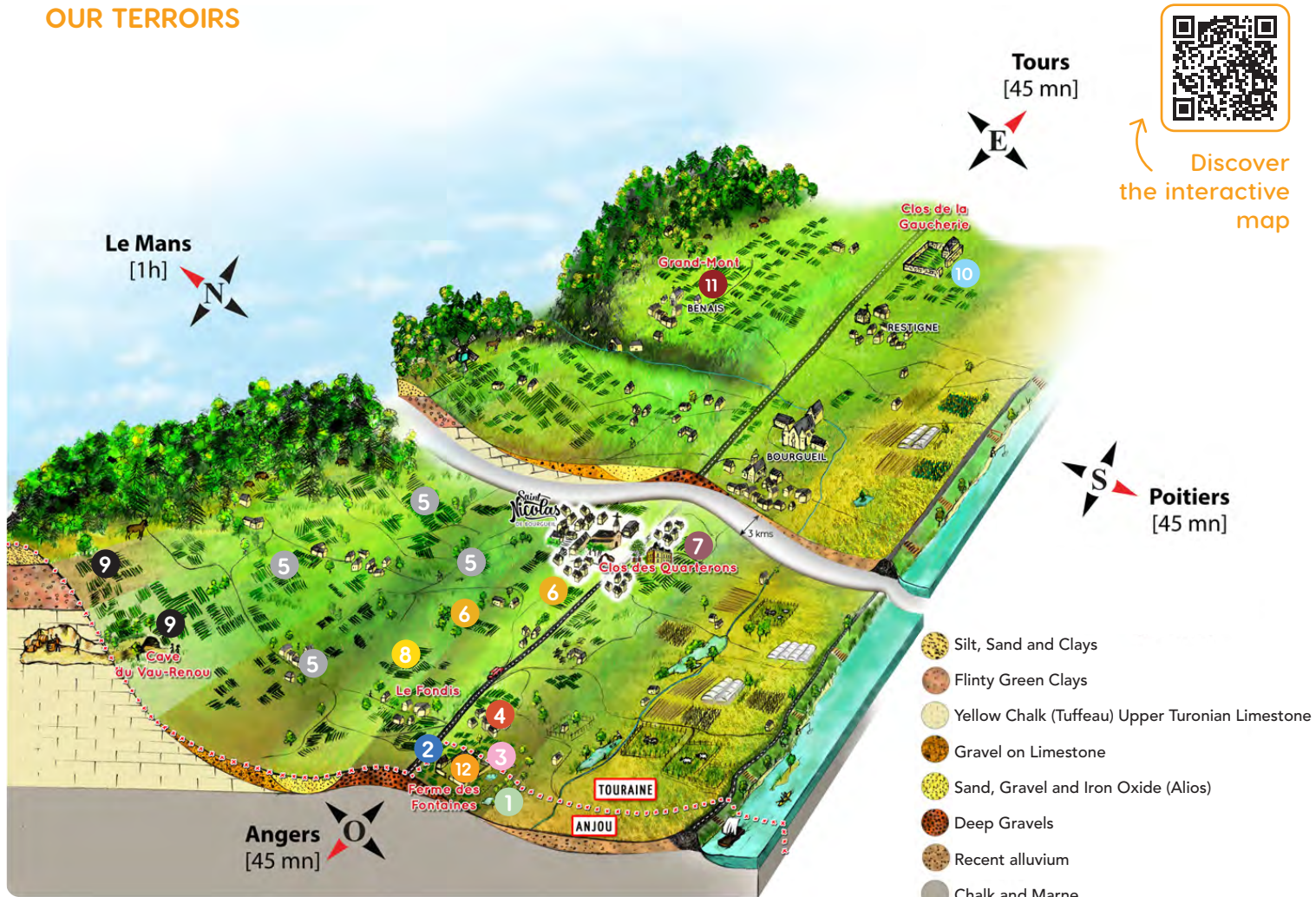
A very nice Chenin Blanc with a saving freshness and delightful flavours ! As great as an aperitif as paired with cooked fish. We dare a Fish and chips and a little sauce with fresh herbs, which will highlight its minerality and moderate acidity.

T° de service : 9°C

OUR TERROIRS



Discover the interactive map



COME AND MEET US

Another way to discover us and our world, come and share our passion and leave with a "little piece of our home" !

OUR EXPERIENCES



JOURNEY TO THE CENTRE OF THE CAVE & 1/2 DAY WINE TOUR



GUIDED TASTING AND LOCAL SNACKS



SENSORY GAME IN THE AROMATIC GARDEN



THE MASTERPIECE WINERY WINE AND STREET ART





OUR EXTRAS



CHIC PICNICS MADE OF LOCAL PRODUCTS OR STEW COOKED IN CAST IRON COCOTTE



FOR YOUR EVENTS : STAG/HEN PARTY, TEAM BUILDING, BIRTHDAY...

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