

" COTE 50 " 2025

AOP BOURGUEIL ROUGE



THE ESTATE

Founded in 1936 by Eugène Amirault, the Y. Amirault estate is situated on the right bank of the Loire river, limestone land favored for cabernet franc. Taken over in 1977 by the grandson Yannick Amirault, it has constantly evolved to defend an organic and perfectionnist cultivation of the vine. Today, it is the great-grandson Benoît Amirault who cultivates the ten crus spread over the village of Bourgueil & Saint-Nicolas-de-Bourgueil (19 hectares in total). Each terroir is gardened according to the lunar cycle, picked by hand and then aged individually in casks or sandstone jars.
And as always, 100 % of our wines are produced with grapes from the estate only (no purchase of grapes).

THE TERROIR

Blend of localities located on the terrace of Bourgueil, 50 meters above the Loire river: les Sables, la Coudraye, les Pins and les Perrières (soils mainly gravel and sand, slightly clayey).
40 years-old vines on average.
Natural grass cover and tillage under the row.

WINEMAKING

100% hand harvesting.
Double sorting of the grapes with destalking (no crushing).
Alcoholic fermentation in open vats (soft maceration of 3 weeks).
Discrete resting (in tronconic oak vat, sandstone jar and cask) during 7 to 12 months to keep a bright fruit.

THE VINTAGE

In 2025, the earlyness matched the records of 2018 with an exceptional quality potential. The second half of the season tempered any excesses, resulting in a vintage of great precision, with vibrant fruitiness and a fleshy profile.

NOTES

The estate's friendliest Cabernet Franc, with charming and refined fruit (strawberry, redcurrant and pomegranate). Perfect in its youth.
To drink now through 2030.

GRAPE VARIETY

100% Cabernet Franc

ANALYZES

Alcohol: 13,16 %
Residual sugar: 0,5 g/L
PH: 3,65
Volatile acidity: 0,40 g/L
SO2 total: 25 mg/L

PRODUCTION

35.000 bottles 75cl
792 bottles 50cl
412 magnums 150cl

GTIN : 3760131770254

CERTIFIÉ AB AGRICULTURE BIOLOGIQUE

Y. AMIRAULT
BOURGUEIL - LOIRE VALLEY - FRANCE
+33 (0) 247 977 807 WWW.YANNICKAMIRAULT.FR INFO@YANNICKAMIRAULT.FR