



" ROSÉ D'ÉQUINOXE " 2023

AOP BOURGUEIL ROSÉ



GRAPE VARIETY

100% Cabernet franc

ANALYZES

Alcohol: 13,21 %

Residual sugar: 0,40 g/L

PH: 3,44

Volatile acidity: 0,47 g/L

SO2 total: 35 mg/L

PRODUCTION

6.873 bottles

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 perfectionist 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

Plots from the terrace of Bourgueil, selected each year according to our feelings for their ability to release the best juice in the absence of maceration. Selections are used to be made at the beginning of the harvest to fill 7 to 10 presses.

WINEMAKING

100% hand harvesting.

Sorting of the grapes, then long direct pneumatic pressing (no destemming).

Settling overnight then barreling the next day.

Full natural alcoholic and malolactic fermentations.

Aging on lees in recent barrels for 8 months in the cellar (no racking).

THE VINTAGE

2023 benefited from a lush season of extreme intensity, with alternating heat and storms. A quantitative and qualitative harvest potential never seen in the last ten years, moderated by a mild end of summer. Finally the 2023 profile is balanced and frank, with a gentle and tonic shape.

NOTES

Our « blanc de noirs » ; the unusual color is due to the absence of trituration nor maceration of the grapes.

The natural acidity of Cabernet Franc gives a unique afterglow to this wine. Greedy and exuberant in its youth, capable of refining to cross the years by taking on amber nuances.

Drink now through 2028 or beyond.



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