

Clos des Quarterons Saint-Nicolas de Bourgueil "Le Vau Renou" red 2019



Agnès AMIRAUT *Loire*
VIGNERONS

Product price:

€151.20

Product features:

Area: LOIRE

Winemaker: Agnès et Xavier AMIRAUT

Vintage: 2019

Appellation: Saint-Nicolas de Bourgueil

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: cabernet franc

Product short description:

A superb cuvée resulting from the blend of two complementary terroirs. Best kept for 5 to 15 years to enjoy the complexity of these great Cabernet Francs.

Product description:

PRESENTATION of Clos des Quarterons
+ ALL ITS OTHER WINES IN STOCK

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Technical Sheet written by the domaine:

Grape variety: 100% Cabernet franc

Origin and originality: Located on the hillside of St Nicolas where the historic cellars of the Domaine are found at the lieu-dit: Le Vau Renou. This involves 2 plots. One is situated on a limestone soil, known as tuffeau, which also forms the walls of the cellar. The other, 100m further and 15m higher in altitude, consists of green clays with flint.

Vineyard: 34 hectares of vines cultivated in Organic Agriculture and Biodynamics, certified DEMETER by Ecocert. The vineyard is sheltered to the North by a beautiful forest that protects it from cold winds. Facing South, on a gentle slope, it enjoys maximum sunlight.

Microclimate: It can be warm due to its exposure, sometimes dry when the East wind rises, and at times more humid and mild thanks to the oceanic climate and the nearby presence of the Loire and its tributaries. The character of the vintage is thus shaped each year according to the more or less pronounced influence of the components of this microclimate.

Vine management: On this type of soil, consisting of clays and limestone, it is important not to compact them and to avoid erosion of these beautiful hillside terroirs. To achieve this, we promote natural grass cover and limit soil work.

At the onset of winter, we protect the base of the vines to shield them from winter frosts.

The goal is to maintain a natural balance so that the vine does not abruptly suffer from the whims of the weather (drought, heavy rain). This balance is also achieved through a low input of "homemade" compost receiving

biodynamic preparations.

In Spring, thanks to the natural flora, the grass cover balances with the vigor of the vine to produce wines of great typicity.

At the Domaine Amirault, in the same spirit, for better environmental respect, we reduce the use of "Bordeaux mixture" by associating plants (meadowsweet, nettle, yarrow, dandelion, horsetail) that we harvest ourselves and infuse before applying.

Our vineyard is hand-harvested by us, with a first sorting on the vine to ensure that the fruits arrive in our cellar in perfect sanitary condition.

Vinification: Our aim is to harvest perfectly healthy grapes at optimal ripeness. The harvest is destemmed and sorted a second time. We vinify in small wide tanks of low height to promote the maceration of the berries. During the first 3 weeks of vinification, we gently punch down the cap by hand. We use only the indigenous yeasts from each plot. We vinify without any additives!

Aging: After 5 weeks, we transfer the free-run juice into 228L and 500L barrels (demi-muids). The aging will take place over 24 to 30 months, during which the barrels will rest at ideal temperature and humidity in the Caves du Vau Renou.

Tasting: Deep red color, violet reflections. Aromas of ripe fruits and fine spices. Beautiful mouthfeel, elegant structure. Persistence on the finish. Very nice balance.

Serving temperature: 16°C

Aging potential: 15 years or more!

Food pairings: Red meats, in sauce, and all game and terrines, as well as grilled dishes.
