

# Clos des Quarterons Bourgueil "Le Grand Mont" red 2020



Product price:

**€168.00**

Product features:

Area: LOIRE

Winemaker: Agnès et Xavier AMIRAULT

Vintage: 2020

Appellation: Bourgueil

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

Cépage dominant: cabernet franc

Alcool: 13

*Agnès AMIRAULT* *Xavier*  
VIGNERONS

## Product short description:

Grand Mont is undoubtedly the best terroir of Bourgueil, where the [domaine de la Chevalerie](#) is also present. The two best winemakers in the area share the finest parcel, what could be more natural? Of course, in 2024, upon its release from the cellars of the domaine, this 2020 is still quite (too?) young, and it has at least a decade ahead of it!

## Product description:

**PRESENTATION of Clos des Quarterons**  
**+ ALL ITS OTHER CUVÉES IN STOCK**

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**Technical Sheet written by the domaine:**

**Grape Variety:** 100% Cabernet franc

**Origin & Originality:** Grand Mont, one of the most well-known lieux-dits of the Bourgueil appellation. This magnificent parcel, located on the high part of the commune of Benais, reveals powerful and deep cabernet francs while maintaining finesse.

**Soils:** Clay-limestone terroir, the Grand Mont parcels are situated on the middle part of the Turonian, with a clay cover of variable thickness (from 50 cm to 1 meter), rich in micaceous chalk particles.

**Vine Management:** Our goal is minimal intervention per year, with two to three passes in the inter-rows. The parcel is in natural grass cover only and without mowing. We use Biodynamics as the soils benefit from several applications of Maria-Thun cow manure compost, horn manure, and 2 to 3 applications of horn silica. The majority of our biodynamic preparations come from the Biodynamic Group of Bourgueil. Manual work includes bud thinning and late pruning, around the last fortnight of March.

**Vinification:** Our objective is to harvest manually perfectly healthy grapes at optimal maturity. The harvest is destemmed and sorted a second time at the winery before being taken to the tanks. We use only indigenous yeasts and vinify without any additives. We carry out a slow and measured infusion for 3 to 4 weeks.

**Aging:** We transfer the free-run juice into a 10hL clay jar and into 500L barrels. The aging lasts for 24 months, in the Caves du Vau Renou where the wine rests at ideal temperature and humidity.

**Tasting:** With notes of cherries on the first nose, followed by blackcurrant and pepper, Grand Mont is a wine of great depth and complexity. A voluminous and velvety mouthfeel, combined with notes of red fruits, makes it a cuvée that is salivating and indulgent with great integrity.

**Food Pairings:** A lamb tagine or a wild boar stew.

**Wine-Music Pairing:** Kate Bush - Wuthering Heights

**Serving Temperature:** 15°- 16°C

**Aging Potential:** +15 years