

Clos des Quarterons Saint-Nicolas de Bourgueil "Le Vau Renou" red 2020



Product price:

€162.00

Product features:

Area: LOIRE

Winemaker: Agnès et Xavier AMIRAULT

Vintage: 2020

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

Agnès AMIRAULT Loire
VIGNERONS

Product short description:

A superb cuvée resulting from the blend of two complementary terroirs. To be kept between 5 and 15 years to enjoy the complexity of these great cabernet francs.

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 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 concerns 2 plots. One is 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 Ha of vines cultivated in Organic Farming and Biodynamics, certified DEMETER by Ecocert. The vineyard is topped 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, made up of clays and limestone, it is important not to compact them and to avoid the 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 respect for the environment, we reduce the use of "Bordeaux mixture" through the association of plants (meadowsweet, nettle, yarrow, dandelion, horsetail) that we collect ourselves and infuse before applying.

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

Vinification: Our goal is to harvest perfectly healthy grapes at optimal maturity. The harvest is destemmed and sorted a second time. We vinify in small, wide, and low tanks to encourage 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, with 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.
