



CRÉMANT DE LOIRE

Amirault Rosé Brut Nature

Grape Variety: 100% Cabernet Franc

Wine Description: It's been five generations since the Amirault family started to produce wines in Saint Nicolas de Bourgueil, a pretty village, in the heart of the Loire Valley's vineyards. Today, the Clos des Quarterons estate is being run by Agnès and Xavier Amirault.

Vineyard: Ninety-one acres of organic vines with Ecocert and Demeter certifications, grown according to biodynamic principles. To the north of our vineyard is a beautiful forest that protects it from cold winds. Its southern exposure and gentle slope, guarantee maximum sunshine.

Terroir: The grapes come from warm terroir made of gravels and sand, which favors an early harvest and lovely fruit quality.

Microclimate: The terroir can be hot due to its southern exposure, at times dry when the east wind blows, and at other times wetter and milder because of the ocean climate and its very close proximity to Loire and its tributaries. Each vintage varies according to the components of this microclimate, which have exerted the most significant influence during the year.

Farming Method: Our priority is to maintain a balance in our vineyard to ensure the vines don't suffer the vagaries of the weather (drought, heavy rainfall). We obtain this balance by adding a small quantity of our compost, which was prepared from bio-dynamic ingredients. Likewise, to further its quest to protect the environment, the Amirault estate reduces the numbers of "Bordeaux mix" applied by gathering its mix of plants (meadowsweet, nettle, dandelion, and horsetail) which is infused and then sprayed. The estate received the natural wine certification, Vin Méthode Nature in 2020.

Vinification: We hand-harvest the grapes, using small boxes. An initial selection on the vines ensures that only healthy grapes reach our cellars. Then the grapes are taken to our cellar where the whole bunches are pressed to produce the wine base for our Crémant de Loire. To allow it to develop its fine bubbles, the wine undergoes a second fermentation into the bottle before being left for at least 24 months on its lees.

Dosage: Its aromatic development is such that we don't add any sugar to express its bright freshness. Our Crémant de Loire Rosé is a confidential production.!

Tasting Notes: Pale pink in color with aromas of fresh strawberry and raspberry. On the palate, lovely freshness and a hint of licorice, typical of the Cab Franc!

Serving Temperature: 42.80 – 46.40°F

Food Pairing: Perfect as an aperitif with tapas. Its freshness and fine bubbles will add a lighter touch to some desserts, but not too sweet, like red fruits sorbet or even with a raspberry tart.

Aging Potential: Five to six years.