

# Lavier AMIRAULT Thierry VIGNERONS

« Nos Vins, Vivants de la Terre au Ciel »

## Data sheet

- Les Gravilices -  
Saint-Nicolas-de-Bourgueil  
Appellation d'Origine Contrôlée

**grape variety :** cabernet franc.

**soil :** deep gravel.

**farming methods :** this wine is certified organic (by Ecocert in 2012) and biodynamic (by Demeter in 2013).

**harvest :** the grapes are harvested by hand when they are fully mature. They are sorted on the vine and at the storehouse.

**production :** the grapes macerate in the tank for 5 to 6 weeks.

**ageing :** partial, 9 months in a «foudre» (large barrel).

**type :** It is this wine's balance which makes it so rich. Living and natural elements cohabit to perfection. It releases the full extent of its candied cherry and prune notes one to three hours after being opened or decanted. It develops roundness and then a rapturous flavour which fades away gently on the palate, sustaining the character of the body.

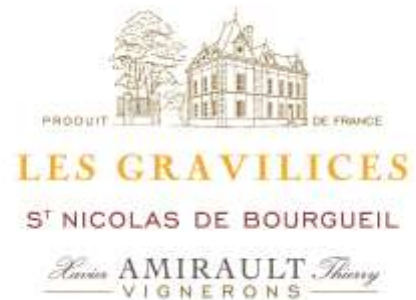
A perfect match for : white meat, scallops, cheese, etc.

T° of tasting 16°/17°C.

Example musical : The sun falls asleep in the earth.. The time welcomes their history and the wine grower listens, we will learn then to receive her. Let us let the life breathe and .....our papillae will watch being born these influences of cherries and crystallized prunes.

*Musique :* « Morning Yearning », Ben Harper.

*Can be drunk now or laid down carefully for five to seven years (depending on cellar conditions)*



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