



CLOS DES QUARTERONS

Agnès et Xavier AMIRAULT

VIGNERONS

LE VAU RENOU

Powerful and smooth finish.

LE TERROIR :

Between Anjou and Touraine!



St Nicolas de Bourgueil

- **Origin and originality:** two vineyards lying on the gentle slopes of St Nicolas, home to the historic **Vau Renou cellars**. One lies on Turonian chalk, which also forms the walls of the cellars. The other, 100 metres away and 15 metres higher, comprises clay and flint.
- **The owners:** five generations of the Amirault family. Today, the Clos des Quarterons estate is run by Agnès and Xavier Amirault.
- **The vineyards:** 34 hectares of organic vines with Demeter Biodynamic® certification from the French certification body Ecocert. To the north of our vineyards is a beautiful forest which protects it from cold winds. Its southern exposure, and gentle slope, guarantee maximum sunshine.
- **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 greatest influence during the year.
- **Grape variety:** 100% Cabernet Franc.
- **Vine management:** it is important to avoid compacting clay and chalk soil and to prevent erosion of the beautiful hillside terroir. Therefore we have opted to let the natural green cover grow and avoid working the soil as much as possible.



SAS AMIRAULT - Agnès et Xavier Amirault

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LE VAU RENOU

At the start of winter, we cover the base of the stock to protect the vines from winter frosts.

The aim is to maintain a natural balance to ensure the vine is not suddenly subjected the vagaries of the weather (drought, heavy rain). We also add a small quantity of our own compost which has been prepared from biodynamic ingredients.

In the spring, the green cover, which is rich in natural flora, effectively controls the rate of growth of the vine to produce wines which are very true to terroir.

At the Amirault estate we respect the environment so we use a mix of plants (meadowsweet, nettle, yarrow, dandelion and horsetail) which we gather ourselves, infuse and spray. This reduces the quantities of “Bordeaux mix” required.

We hand-harvest the grapes ourselves, carrying out an initial selection on the vine to ensure only healthy grapes reach our cellars.



- **Vinification:** our aim is to harvest a perfectly healthy grape at optimal maturity. The grapes harvested are stripped and sorted a second time before being fermented in small squat barrels which aid the maceration process. During the first three weeks, we use our hands to gently push the floating mass of grape solids into the wine. We use only the natural yeasts found on the plot. Nothing is added!

- **Maturation:** after five weeks we transfer the free-run juice to 228L barrels and 500L demi-muids, which are left to rest in the Vau Renou cellars for 24 to 30 months at ideal temperature and humidity.

DRINKING GUIDELINES

- **Tasting notes:** a deep red with purple hues. Ripe fruit aromas with delicate spices. Full-bodied with an elegant structure and long finish. A beautifully-balanced wine.

- **Temperature:** 16°C

- **Food pairing:** red meat with sauces, any type of game and terrine and grilled meats.

- **Shelf life:** 15 years or longer.



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