

the wine trust

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Maison Nicolas Idiart Background

Owner: Nicolas Idiart

Country / Region: France / Loire

Founded: 2014

Description: Nicolas Idiart is a passionate young winemaker producing small-batch, artisanal wines from the Loire Valley. The youngest-ever graduate of Bordeaux's prestigious Ecole du Vin, Nico worked in New Zealand, Canada and Bordeaux prior to returning to the Loire Valley. He sources fruit from many of the area's top growers and uses only native yeasts and first-run juice to produce accessibly-priced gems that are true to their terroir.

Wine Notes – 2020 Maison Nicolas Idiart Loire Pinot Noir

Idiart Loire Pinot Noir is crafted from grapes grown in a single vineyard of 20- to 40-year old vines near the village of Marigny Brizay in Haut-Poitou close to Poitiers. The vines are planted in cooler east-facing limestone soils, similar to those found in nearby Saumur. After a mechanized harvest, low temperature maceration is carried out in stainless steel vats for five days. 12-day fermentation at 25C follows, with daily stirring and punch-downs along with constant sampling to extract the maximum flavor, color and tannins contained in the grape skins. The wine undergoes malolactic fermentation in stainless steel vats prior to aging for 9 months in concrete. The result is a varietally-true Pinot Noir, with flavors of cherry, kirsch, and raspberry mixed with vanilla and spices. Harmonious and balanced, the wine has a plump fruitiness and silky and gentle tannins.

Technical Specifications

Varietal Composition:	100% Pinot Noir
Vineyard Region:	Marigny Brizay, Haut-Poitou
Vine Age / Yields:	35 years on average / 45 hL per hA
Production Volume:	2,000cs
Vineyard Characteristics:	Limestone soils
Wine-Making / Vinification:	Machine-harvested, destemmed, low-temperature maceration in stainless steel, native yeasts 14-day fermentation with daily stirring and punch-downs to extract maximum flavor, color and tannins Aged for 9 months in 50% concrete, 50% oak, malolactic fermentation in concrete
Alcohol / Volume:	12.5%
Residual Sugar:	<2.0 g/L