

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 yeast and first-run juice to produce accessibly-priced, artisanal, small-batch gems that are true to their terroir.

Wine Notes – 2020 Maison Nicolas Idiart Sancerre

Idiart Loire Sancerre is crafted from grapes grown on 30-year old vines in Vinon, southwest of the village of Sancerre. The vines are planted at an altitude of 700 feet in the gravelly, dry chalky limestone soils known as "Caillottes". Upon reaching optimum maturity, the grapes undergo skin-maceration which is carried out under inert gas to protect the berries and the musts from oxidation. Once the musts have been cleaned, they are fermented in stainless steel vats and then left on full lees, which are stirred 2 or 3 times a week. Prior to bottling, the final blend is fined and cold stabilized to prevent the formation of deposits. The result is a food-friendly wine of tremendous purity carrying notes of verbena, citrus, stone fruit and light berry through the long, floral finish.

Technical Specifications

Varietal Composition:	100% Sauvignon Blanc
Vineyard Region:	Vinon, Sancerre (southwest of the village of Sancerre)
Vine Age / Yields:	30 years / 50 hL per hA
Production Volume:	2,000 cs
Vineyard Characteristics:	Caillottes – gravelly, dry chalky limestone
Wine-Making / Vinification:	Machine-harvested, destemmed, low-temperature skin-maceration in stainless steel under inert gas to protect the berries and musts from oxidation, native yeasts 3-week stainless steel fermentation on full lees with stirring 2-3x per week, 9 months aging in concrete on lees, fined / cold stabilized
Alcohol / Volume:	14.1%
Residual Sugar:	>2.0 g/L