## THE WINE TRUST®

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## **Maison Nicolas Idiart Background**

Owner: Nicolas Idiart
Country: France
Region: Loire
Founded: 2014

**Annual Production: 10.000cs** 

**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 - 2019 Maison Nicolas Idiart Sancerre Rouge

Idiart Loire Sancerre Rouge is crafted from grapes (25% of which are old vines) grown near the village of Crezency-en-Sancerre, close to the village of Sancerre. The vines are planted in the dry chalky, rocky limestone soils known as "terres blanches," (or Kimmeridgian marl) which produce age-worthy and direct wines. Upon reaching optimum maturity, the grapes are machine harvested and immediately undergo a 5-day cool maceration followed by a 2-week temperature-controlled fermentation with daily stirring ("pigeage") in stainless steel using native yeasts. This is followed by malolactic fermentation and 9 months of aging in stainless steel prior to bottling. The result is a terroir-expressive and varietally-honest Pinot with excellent structure and soft tannins.

## **Technical Specifications**

**Varietal Composition:** 100% Pinot Noir

**Vineyard Region:** Crezency-en-Sancerre, Sancerre

Vine Age / Yields: 25 years
Production Volume: 800cs

**Vineyard Characteristics:** Dry chalky, rocky soils (terres blanches)

Wine-Making / Vinification: Machine-harvested, destemmed grapes (25% from old vines)

5-day low-temperature maceration then 2-week temperaturecontrolled fermentation in stainless steel using native yeasts 9-month aging on fine lees in stainless steel tanks with malolactic

fermentation, fined and filtered prior to bottling

Alcohol / Volume: 12.5% Residual Sugar: >2.0 g/L