

the wine trust

HERITAGE • TRADITION • CRAFT

Maison Nicolas Idiart Background

Owner: Nicolas Idiart

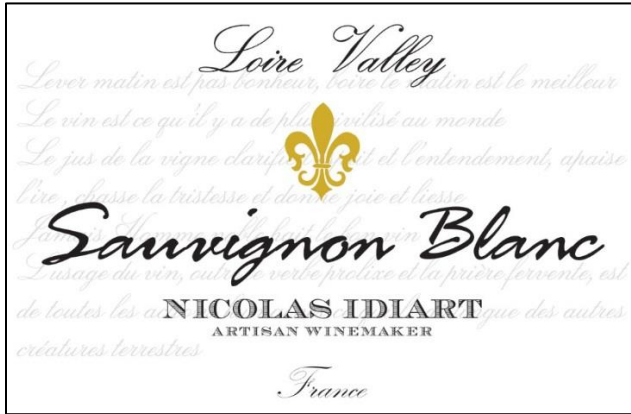
Country: France

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 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 Loire Sauvignon Blanc

Idiart Loire Sauvignon Blanc is crafted from grapes grown on 35-year old vines in Marigny-Brizay, near Poitiers. The vines are planted in south facing sandy, limestone-clay soils which underlie many of the most sought-after sites in the Loire Valley. After picking at full maturity, low temperature skin maceration is carried out in stainless steel vats under inert gas for five days using native yeasts. 21-day temperature-controlled fermentation in cleaned stainless steel vats follows after which the wine is aged on lees for 3-4 months (with regular batonnage or stirring of the settled lees) out of a total aging period of eight months in concrete. The wine is then fined / filtered, cold-stabilized and bottled. The result is ripe yet refreshing and features notes of citrus fruit and lemongrass

Technical Specifications

Varietal Composition:	100% Sauvignon Blanc
Vineyard Region:	Marigny-Brizay
Vine Age / Yields:	35 years on average / 48 hL per hA
Production Volume:	2,000cs
Vineyard Characteristics:	Sandy, limestone-clay soils, south facing vines
Wine-Making / Vinification:	Machine-harvested, destemmed, juice in skin contact, tasted every 1-2 hours, low-temperature maceration in stainless steel, 21-day fermentation at low temperature using native yeast Aged on lees for a few months with batonnage (stirring), 8 months total maturation period in concrete
Alcohol / Volume:	12.5%
Residual Sugar:	<2.0 g/L