

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 yeasts and first-run juice to produce accessibly-priced gems that are true to their terroir.



Wine Notes – Maison Nicolas Idiart Blanc de Blancs NV

Idiart Blanc de Blancs is a Loire Valley sparkling wine made from grapes grown in Marigny-Brizay in the Loire Valley. It is made from a blend of 90% Chardonnay (which in this region tends towards richness) and 10% Ugnly Blanc (added to provide balance and acidity) that have been carefully fermented and aged on lees for several months prior to secondary fermentation in bottle. This secondary fermentation is by methode traditionnelle (methode Champenoise) and uses a low dosage (added sugar) as the base wine has sufficient natural richness and flavor. The final product is aged for 18 months in bottle and the resulting wine is a light and food-friendly sparkler that is delicate, fresh and vibrant.

Technical Specifications

Varietal Composition:	90% Chardonnay, 10% Ugnly Blanc
Vineyard Region:	Marigny-Brizay (southern Loire Valley)
Vine Age / Yields:	25 years
Production Volume:	675 cs
Vineyard Characteristics:	Chalk soils with schist inclusions
Wine-Making / Vinification:	Short pruned, leaf pluckings, green harvest, sustainably farmed Hand-harvested, destemmed grapes Primary fermentation and aging on lees, secondary fermentation via method traditionnelle, low dosage, 18 months aging in bottle
Alcohol / Volume:	12.0%
Total Acidity:	4.43 g/L
Residual Sugar:	4.4 g/L