



EVERY BOTTLE



TELLS A STORY

NICOLAS IDIART BLANC DE BLANCS BRUT



TECHNICAL INFORMATION

Country	France
Region	Loire
Producer	Maison Idiart
Vintage	NV
Composition	60% CHARDONNAY, 40% UGNI BLANC
Alcohol	12.5%

WINEMAKER NOTES

Nicolas Idiart, a winemaker, and the founder of Maison Idiart, grew up with a love of wine a passion he shared with his father and Grandfather. Graduated from Bordeaux, winemaking school, Blanquefort, at 19 years old ! Nicolas passion for Loire wines brought him to work in chinon, touraine, muscadet but also in Australia and New Zealand. After several years travelling the world, he moved in to the sales side of the wine Business, mainly in North America. After 7 years of sales, he decided to go back to winemaking with an artisan approach: small batch , hand craft wines shaped by the mind and hands of a contemporary winemaker. He works in partnership with the greatest vineyards and people from the Loire to make this Sauvignon Blanc he joint force with Frédéric Véron who owned the Domaine Véron in the Touraine appellation.

TASTING NOTES

With its bouquet of freshly made bread with a hint of dried herbs, lavender, and honey, the wine is always delicate, fresh and vibrant. Soft toasty notes on the palate, but the freshness and acidity abound.

PAIRING SUGGESTIONS

For any celebration, or just any good day! The low dosage in sugar allows this sparkling wine to be served with fresh food, salads, or even oysters will work well with it.

VINEYARD

The Loire Valley is one of the most famous regions of France. Vines already existed when Romans invaded the Loire Valley. The legend says that Saint Martin was the first to make wine in the Loire region. It was in 380. All fruit is estate



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grown on local domaines, in the best villages of each region,

VITICULTURE

French sparkling wine is not just the prerogative of the chalky hills of the North East of France. The vineyard is based on a chalky, flint soils, from Marigny-Brizay. 30 miles from Chinon, they are in the South-east part of the Loire Valley where the chardonnay offers a richer expression of that in champagne but with less acidity. They blend it with Folle Blanche to bring freshness which is essential in sparkling wines.

VINIFICATION

Blanc de Blanc is unoaked and the result of wine carefully fermented before it becomes sparkling wine (during the second fermentation in bottle) and aged for several months on its lees. The process is by "méthode traditionnelle" in every way identical to all the best champagne Houses. Very fine bubbles come from the aging in bottles which is 18 month minimum.
