



EVERY BOTTLE



TELLS A STORY

NICOLAS IDIART CHENIN BLANC



TECHNICAL INFORMATION

Alcohol	12.5%
Composition	100% CHENIN BLANC
Country	France
Producer	Maison Idiart
Region	Loire
Vintage	2016
Certifications	Vegan

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

A brilliant gold color. The nose is intense and complex, with floral notes, with dried chamomile, ginger and pear skin. The mouth offers a great intensity and a beautiful structure, with vibrant acidity and high energy.

VINEYARD

The vineyard is located on the Village of Saint-Lambert-du-Lattay. 100% percent of these vines are planted on a sandy shist soil, and have an average age of 20 years old. The chenin Blanc is a difficult grapes to grow because you can have different maturity on the same vine, so have to be picked by hand and harvest at least 2 time in the same block in order to express his unique freshness and minerality These vines are cultivated in a well thought out manner which provides a maximum of respect for the ecosystem and the environment.



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VINIFICATION

After hand picking, the grapes are pressed directly (pneumatic). Fermentation is then carried out with low temperature. The wine is then aged on the fine lees, with batonnage, for a 10 months, which strengthens the harmony of the wine and optimizes the finesse and intensity of the resulting aromas.
