



EVERY BOTTLE



TELLS A STORY

NICOLAS IDIART MUSCADET SÈVRE ET MAINE SUR LIE



TECHNICAL INFORMATION

Country	France
Region	Loire
Producer	Maison Idiart
Vintage	2017
Composition	100% MELON DE BOURGOGNE

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

Salty and peachy on the nose. Good definition and intensity. Slight tangerine tang to the finish, adding cleanliness and precision. Good length. Some real definition. Very clean, fresh, and round. Really tasty.

VINEYARD

Closest Loire appellation from the Atlantic ocean. This specific location have a major influence on the climate. Especially the freshness to keep a crystalline acidity. This 45 years old vineyard, is planted on Micaschiste of the Landreau. The Micaschist make some rich but earlier drinking muscadet opposite of the Granite which make some Muscadet much tighter, with intense minerality, which have the amazing ability to age but more difficult to approach on the youth.



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VINIFICATION

After picking, the grapes are pressed in a pneumatic press Cold clarification of grape juice, then temperature controlled fermentation at 20° C for several weeks using only "indigenous yeasts". The Melon de Bourgogne don't get much flavors out of the fermentation but from a long ageing on lies for 8 month. We stir the lies very intensely at the beginning of the ageing then we decrease intensity month after month. The idea of the ageing is the " dead yeast lysis" which mean the dead yeast from the fermentation are dissolving into the wines in order to get more richness and length to the wines.
