



EVERY BOTTLE



TELLS A STORY

NICOLAS IDIART PINOT NOIR



TECHNICAL INFORMATION

Country	France
Region	Loire
Producer	Maison Idiart
Vintage	2017
Composition	100% PINOT NOIR
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-crafted 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 beautiful ruby color with flavors of cherry and raspberry mixed with spice. A plump fruitiness and silky texture are offset by round, gentle tannins in a wine of medium-body and elegant structure.

VINEYARD

This Pinot Noir is produced from vines which range in age from 21 to 40 years. 100% of these vines are planted on limestone soils. All great Pinot Noir in France, (Burgundy, Champagne, Loire) are planted on limestone soil. These vines are cultivated in a well-thought-out manner which provides maximum respect for the ecosystem and the environment.

VINIFICATION



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Unoaked. After picking at a full maturation, the “cool” maceration is carried out in stainless steel vats for five days at a temperature of ten degrees celsius. Fermentation is then carried out for twelve days at a temperature of 25° celsius. With daily stirring, “pigeage” and constant sampling, in order to extract the finest fruity flavors, color, and the tannins contained in the skin of the grapes. The process will end up the Malolactic fermentation in stainless steel vats. Again a very natural approach of fermentations.
