



EVERY BOTTLE



TELLS A STORY

## MAISON IDIART SANCERRE



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Sub-Region</b>	Sancerre
<b>Producer</b>	Maison Idiart
<b>Vintage</b>	2018
<b>Composition</b>	100% SAUVIGNON BLANC
<b>Certifications</b>	Vegan

### WINEMAKER NOTES

Maison Idiart provides high quality, affordable, fine crafted artisanal wines. Nicolas Idiart, founder of Maison Idiart is also the winemaker. He grew up with the love of wine a passion he shared with his father and Grandfather. He graduated from Bordeaux, winemaking school, Blanquefort, at 19 years old (youngest graduate winemaker ever)! 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 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 batches, hand crafted wines shaped by the mind and hands of a contemporary winemaker.

### TASTING NOTES

This wine displays a porcelain-like texture that carries verbena, lemon curd, white peach and gooseberry notes through the long, stylish, floral finish finish is almost bracing. This intensely aromatic of 100% sauvignon blanc is easy to drink, boasting a citrus and grapefruit note, with mint and peach flavors, finishing on a crisp note.

### VINEYARD

This Sancerre is produced from vines which range in age from 25 to 30 years. 100% of these vines are planted on "caillote": dry chalky rocks on hills at an altitude of 230 meters. In Sancerre we have 3 distinct Soil , the caillote, the silex, the marne kimméridgiennes.



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## VINIFICATION

Once the grapes have reached optimum maturity, the Sauvignon's go through skin-maceration. All pre-fermentation processes are carried out under inert gas to protect the berries and the musts from oxidation. Once the musts has been cleaned it is fermented in stainless steel vats and then left on full lees, which are stirred 2 or 3 times a week. Before bottling, the final blend is fined and chilled down to stabilize it and prevent any formation of deposit.

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