



EVERY BOTTLE



TELLS A STORY

## MAISON IDIART SAUVIGNON BLANC



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Producer</b>	Maison Idiart
<b>Vintage</b>	2017
<b>Composition</b>	100% SAUVIGNON BLANC
<b>Certifications</b>	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

This wine shows an extensive array of aromas ranging from grape fruit, citrus fruits, to lemon grass finishing on a character of both ripe and very refreshing fruit.

### VINEYARD

This Touraine Sauvignon Blanc is produced from vines which average 35 years of age. 100% percent of these vines are planted on a sandy clay soils. The Sauvignon Blanc need a fresher climate with good water supply In order to express its unique freshness and exuberant flavors. These vines are cultivated in a well thought out manner which provides maximum respect for the ecosystem and the environment.



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## VINIFICATION

Unoaked. After picking, the grapes are kept on skin contact, the juice is tasted every 1-2 hours to capture the peak of lime and lemongrass flavors before pressing. During pressing they separate the first running juice, which express more finesse, elegance and grape fruit flavor profile (thiol), when the end of the press (press harder) will show more rich but also some Pyrazine (green flavors). for Nicolas Idiart wine it's only the first running juice we are using. Fermentation is then carried out with low temperature. The wine is then aged on the fine lees, with batonnage, for a couple of months, which strengthens the harmony of the wine and optimizes the finesse and intensity of the resulting aromas.

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