

Nicolas Idiart - Sancerre Blanc 2013

Village : Sury en Vaux

Grape variety : 100% sauvignon blanc

The story :

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. Now at 33 years old 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.

Yields and Density : 45 hl/hectares; 6600 vines/hectares

The terroir :

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 metres.

In Sancerre we have 3 distinct Soil , the caillote, the silex , the marl kimméridgiennes.

Vinification: Unoaked

Once the grapes have reached optimum maturity. the Sauvignons 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.

Tasting notes :

This wine displays a porcelainlike texture that carries verbena, lemon curd, white peach and gooseberry notes through the long, stylish, floral finish finish is almost bracing.

