

Nicolas Idiart Sancerre

THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Sancerre

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Crafted from hand-harvested grapes, the wine is fermented with native yeasts and aged in stainless steel for 8 months to preserve aromatic freshness and acidity

ALCOHOL BY VOLUME: 12.5%

THE STORY

Nicolas Idiart's journey into winemaking began with an extraordinary achievement—graduating from Bordeaux University as France's youngest winemaker at just 19. His early training at the renowned Chateau Talbot and Chateau Palmer provided a strong foundation in traditional winemaking and cultivated his dedication to excellence.

With over 20 vintages to his name, Nicolas has established himself as a specialist in small-batch, terroir-driven wines. His commitment to capturing the unique character of each vineyard is evident in every bottle, reflecting a deep respect for terroir and the timeless craft of winemaking.

THE ADJECTIVES

OVERALL: Crisp and bright with citrus and mineral notes

AROMAS / FLAVORS: Lime, grapefruit, and green apple with hints of floral and mineral undertones

MOUTHFEEL: Zesty, well-balanced, with a clean, refreshing finish

THE SELLING POINTS

Sustainably made, expressing true Sancerre terroir

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Pairs well with seafood, goat cheese, salads, and light poultry dishes

