

Nicolas Idiart

Les Terrasses Chateauneuf du Pape

THE FACTS

COUNTRY: France

REGION: Rhone

APPELLATION: Chateauneuf-du-Pape

CEPAGE: 35% Syrah, 35% Mourvedre, 30% Grenache

WINEMAKING: Native yeast fermentation to enhance expression of terroir. Aged in concrete eggs to retain freshness of fruit and aromatic integrity. Clarified with Bentonite finings and gentle racking technique

AGING: Aged in concrete eggs

THE STORY

Nicolas Idiart graduated at 19 from Bordeaux University as the youngest winemaker in France. He trained at Chateau Talbot and Chateau Palmer before starting his own winery. Now, 20 vintages later, he is a renowned artisanal, small-batch specialist focused on terroir-driven wines using native yeast fermentations.

THE ADJECTIVES

OVERALL: Complex & Dark

AROMAS / FLAVORS: Ripe red berries, wild strawberries, savory herbs, dark cherries, forest fruits, anise

MOUTHFEEL: Velvety with fine tannin

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable, Vegan, Organic In Practice, Natural Fermentation

PAIRINGS: Grilled red meats, braised stews, game birds, spicy sausages, washed-rind cheeses

