



NICOLAS IDIART

Sauvignon Blanc

2023

TASTING NOTES

Floral aromas and vibrant citrus define this Sauvignon Blanc from the Loire Valley. The palate bursts with zesty grapefruit, lime, and green apple flavors, balanced by refreshing acidity. Light-bodied and crisp, with a hint of minerality, it offers a refreshing and invigorating experience, with a clean, lingering finish.

100% SAUVIGNON BLANC

FOOD PAIRINGS

Pairs well with fresh seafood, salads with goat cheese, or light vegetable dishes to complement its vibrant acidity and citrusy notes.



TERROIR

These vines have an average age of 25 years old and are planted on soil that is rich in silex that is made up of clay and sand. This variety needs a fresh climate with a sufficient water supply in order to obtain its unique freshness and exuberant flavors.

VINIFICATION

Winemaking is done in concrete tanks. Once the grapes are harvested, they are left in contact with the skins, and the juice is sampled every 1-2 hours to ensure optimal extraction of flavors before pressing. Following this, fermentation occurs at a low temperature, and the wine is then aged on fine lees. This method enhances the wine's harmony, refining its finesse, and intensifying its aromatic and fresh profile.

IGP Loire

Loire Valley

12.5% ALC/VOL

INFORMATIONS

56 cases per palet – Cases of 12 x 750ML
Screw Caps