

SAUVIGNON BLANC



CÉPAGES : 100% SAUVIGNON BLANC



Informations

2020

Degré 12,5°C

IGP Loire

Loire Valley -
Coudes



Nicolas Idiart Sauvignon Blanc

TERROIR

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

INFORMATIONS

AB cspc 846372

Cases of 12 x 750ML - Screw Caps



VINIFICATION :

Concrete tank.

After picking, the grapes are kept in skin contact, the juice is tasted every 1-2 hours to capture the peak of lime and lemongrass flavor before pressing. 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.

TASTING NOTES

This wine show an extensive array of aromas ranging from citrus fruits, to lemon grass Finishing on a character of both ripe and very refreshing fruit. For me, what's making the Loire Valley Sauvignon Blanc unique. !