

# Nicolas Idiart Les Terrasses Chateauneuf du Pape

## THE FACTS



COUNTRY: France

REGION: Rhone

APPELLATION: Chateauneuf-du-Pape

CEPAGE: 35% Mourvedre, 35% Syrah, 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

ALCOHOL BY VOLUME: 14.2%

AGING: Aged in concrete eggs

## 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: 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

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

