



MAISON IDIART

# NICOLAS IDIART COTES-DU-RHONE ROUGE



## APPELLATION

Côtes du Rhône, Rhône, France

## VARIETALS

60% Grenache, and 40% Syrah

## VINEYARDS

**100% Estate fruit** with low yields which enhances the depth, complexity and nuances of the fruit. **Not co-op production**, solely produced from our estate fruit which sits on soil composed of clay and sand.

## VINIFICATION

Grapes are picked at full maturation and are put directly in stainless steel vats for "cool" maceration for 5 days at 10 ° C. This is followed by fermentation for 12 days at 25° C with daily stirring, "pigeage" and constant sampling in order to extract the maximum of fruity flavors, dyes (anthocyanes) and tannins from the skin of the grapes. The process finishes with malolactic fermentation in stainless steel vats.

## WINEMAKER'S NOTES

Layers of violet and rose petal perfume, ripe notes of black plum and cherry. Rich and silky palate balanced by fresh mineral notes with fine elegant tannins.

## FOOD PAIRING

This wine is extremely food friendly and can be easy to match with a wide variety of foods. It can be paired with any type of meat, grilled, roasted, braised or stewed.



**GLASSWARE**

Universal Glass or  
Aroma Collector



**AGING**

3 - 5 Years



**DECANT**

30 Minutes



**SERVE  
TEMP**

57 - 62° F

**HENDRY**  
PREMIUM IMPORTS