



DOMAINE du NOZAY  
SANCERRE

Cyril de BENOIST de GENTISSART  
www.domaine-du-nozay.com

## 2023 CLOS DU NOZAY WINERY

Le Nozay is a small 17th-century castle near Sainte Gemme en Sancerrois in Sancerre. In 1970, Baron Philippe de Benoist and his wife Marie-Hélène settled in Château du Nozay and created Domaine du Nozay. They planted the first hectare of Sauvignon Blanc in 1971, which they later expanded to 15 hectares. Philippe was joined by his son Cyril, who now heads the estate. The Domaine du Nozay has been certified in Organic Agriculture since 2011 and in Biodynamics since 2017. It is a family wine estate in Sancerre, surrounded by peace and tranquility. The resulting wines reflect this.

### WINE

One of the oldest plots of the Estate which is completely enclosed by walls and hedges with a slope of 43 degrees. Vinification is carried out in terracotta jars creating its own natural vortex so that it lasts as long as possible with no artificial yeasts, no superfluous additives or thermoregulation. In the heart of the jar, for our Cuvée “Clos du Nozay”, an alchemy takes place between wine, terracotta and oxygen. This type of aging allows slow and regular aeration of the wine through the pores of the jar, which will promote the expression of aromas. It allows Sauvignon to be as close as possible to its terroir and to release a purity of natural expression.

### VINEYARDS

The famous terroir of Sancerre, known as “Terres Blanches” (white lands), promotes self-defense and good health for the vine. Pruning, disbudding, and training techniques are used to create a favorable micro-climate. The soil is managed for the benefit of the biomass and the vine. The Domaine also experiments with sonic stimulation in the vineyards. Speaker towers emit tonal

sequences throughout the day to enhance sap circulation and overall plant health.

### WINEMAKING

The grapes from these vines are harvested manually, then pressed with a pneumatic press, with the advantage of not “jostling” the marc and therefore obtaining a very clean must. Vinification takes place in terracotta jars, which last as long as possible, with no use of yeasts or superfluous additives. Time does its work while being, despite everything, closely watched.

### VINTAGE NOTES

The winter was exceptionally wet and cold. By late April, temperatures began to rise capriciously. These unexpected conditions allowed vines and surrounding flora to grow with unprecedented vigor. Late May to early June remained mildew-free, enabling grape blossoming. Mid-June brought rain, replenishing reserves and allowing the vines to swell their grapes dramatically.

At this stage, the estate’s health was highly satisfactory, showing great potential. Around July 15th, the first grapes began changing color under the warm sun. Despite the year’s heavy rainfall and complexities, the vines thrived. In early September, another heatwave hastened sugar level increases and acidity decreases, promising excellent potential for this vintage.

The harvest commenced on September 19th and concluded on October 4th.

### TASTING NOTES

A golden yellow color, very luminous which will allow the dazzling of our palate and will release all its length. On the nose, white flowers and sweet citrus fruits are raised very slightly by the airy and pure sides of the jar and on the palate we find an explosion of flavors of pear, mango, and lychee, marking a concentration of Sauvignon Blanc and a balanced acidity.



### VINEYARD

**Region:** Loire Valley  
**Appellation:** Sancerre AOC  
**Soil:** Clay-Limestone  
**Age/Exposure:** 51 year-old vines  
South exposure  
**Certifications:** Organic - Demeter, 2011  
Biodynamic - Demeter, 2017

### WINEMAKING

**Varietals:** 100% Sauvignon Blanc  
**Harvest Date:** September 26, 2023  
**Aging:** 10 months in  
160L Terracotta Jar  
**Fining:** None  
**Filtering:** Light lenticular filtration  
**Bottling Date:** September 11, 2024

### TECHNICAL DETAILS

**Yeast:** Native  
**Alcohol:** 12.96%  
**Total Acidity:** 2.97 g/L  
**Residual Sugar:** 1.06 g/L  
**pH:** 3.31

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