



DOMAINE du NOZAY
SANCERRE

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

2023 CHÂTEAU 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

Considered one of the Domaines top cuvées from 50 year old vines grown in Kimmeridgian marls, 220 meters high at the bottom of the Nozay's valley with slight eastern facing slopes. This terroir is very rich in shell fossils and has the particularity of whitening as it dries, hence its local name of Terres Blanches "white lands".

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 oak barrels, 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

2023 was a complex vintage, which highlighted all the facets of the winemaking profession. The winter was generally very wet and cold. At the end of April, the capricious temperatures began to rise. The end of May and the beginning of June were mildew-free, allowing the grapes to bloom. In mid-June, the rain returned, allowing reserves to be built up. This gave the vines the chance to swell their grapes spectacularly. It was around the fifteenth day of July that the first grapes began to change color in the warmth of the sun. Despite the heavy rainfall and all the complexities of the year, the vines were in very nice condition. In early September, another heatwave accelerated the rise in sugar levels and the fall in acidity, giving us great potential for this vintage. Harvest began on September 19th in La Marâtre and continued through October 4th in Le Paradis. We are delighted with the great potential of this vintage.

TASTING NOTES

This wine offers aromas of white flower and citrus fruits, which are lifted slightly by the salinity of the wood. Full-bodied on the palate. It presents concentrated notes of pear and exotic fruits, and beautifully balanced acidity. It is a wine of great finesse that will also please you with its power.



VINEYARD

Region: Loire Valley
Appellation: Sancerre AOC
Soil: Clay-Limestone
Age/Exposure: 51 year-old vines
Eastern exposure
Elevation: 220m
Certifications: Organic - Demeter, 2011
Biodynamic - Demeter, 2017

WINEMAKING

Varietals: 100% Sauvignon Blanc
Harvest Date: September 26, 2023
Aging: 10 months in oak barrels
Fining: None
Filtering: Light lenticular filtration
Bottling Date: September 11, 2024

TECHNICAL DETAILS

Yeast: Native
Alcohol: 12.4%
Total Acidity: 3.32 g/L
Residual Sugar: 0.33 g/L
pH: 3.23

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