



DOMAINE du NOZAY
SANCERRE

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

2021 Château du Nozay Sancerre



STORY

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”. Being very difficult to access when wet, it is also found under the term “big earth”. This layer is a succession of very irregular thicknesses comprised of marl interspersed with limestone beds

The 2021 vintage in Sancerre was challenging to say the least, resulting in yields of around 50% of a normal year. In April, an overwhelming frost damaged one third of the buds. The rain and high humidity of the summer added to the years challenges.

To compensate, a great deal of time was spent in the vineyard, so what was left was of great quality. The biodynamic vines in this vineyard fared better than those of neighboring vineyards that are not farmed the same way.

VINEYARD NOTES

Varietals:	100% Sauvignon Blanc
Age of Vines:	50 years
Exposure & Elevation:	220 meters high at the bottom of the Nozay’s valley, slight eastern slope with vines planted east to west
Soil:	Kimmeridgian marls
Viticulture:	Organic & Biodynamic

WINE NOTES

Fermentation:	Fully vinified in large old oak barrels
Barrel-Aged:	12 months in 600 liter barrels
Alcohol:	12.70%
Residual Sugar:	<0.10g/L
Total SO2:	59 mg/L

TASTING NOTES

A golden yellow color, very luminous which will allow the dazzling of our palate and will release all its length, its supple acidity and its tannic structure.

On the nose, white flower and citrus fruits are lifted very slightly by the saline sides of the wood and on the palate, this full-bodied wine presents pear, exotic fruit, concentration and balanced acidity.

It is a wine of great finesse which will please you with its power.