



DOMAINE du NOZAY
SANCERRE

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

2021 Domaine 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 also sticky and 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. Domaine du Nozay is made from a blend of 3 single vineyards each containing a different soil type of the 3 main soils of Sancerre.

The priority tasks of Domaine du Nozay are to observe, reflect, act, wait.

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.

VINEYARD NOTES

Varietals:	100% Sauvignon Blanc
Age of Vines:	17-37 years old
Exposure & Elevation:	Northeast exposure, with rows planted north/south
Soil:	Kimmeridgian marls, Caillottes, Silex
Viticulture:	Organic & Biodynamic

WINE NOTES

Fermentation:	Naturally in stainless steel barrel-shaped vats and in terracotta jars
Aging:	Stainless steel barrel-shaped vats
Fining & Filtration:	No fining and light lenticular filtration
Alcohol:	13%
Residual Sugar:	0.16 g/L
Total SO₂:	62 mg/L

TASTING NOTES

A brilliant and intense color with golden reflections distilling elegant and discreet aromas of pink grapefruit, lychee, lemon, and especially of sliced yellow peach. With an ideal acidity carried by an admirably structured body, its refreshing notes of pear in syrup, give it a certain pleasure on the palate.