



DOMAINE du NOZAY
SANCERRE

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



2023 LA MARÂTRE

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

Grown in Kimmeridgian marls with lots of clay, 220 meters high on a plateau above the cellar with rows planted north to south, facing the hill of Sancerre. The grapes come only from the plot that bears the same name.

VINEYARDS

The renowned “Terres Blanches” terroir of Sancerre supports vine health and resilience. Careful pruning, disbudding, and canopy management create an ideal microclimate, while soil practices boost biomass and vine vitality. The Domaine also explores sonic stimulation—broadcasting tonal sequences to enhance sap flow and plant well-being.

WINEMAKING

The grapes from these vines are pressed with a pneumatic press, with the advantage of not “jostling” the marc and therefore obtaining a very clean must. Vinification takes place in stainless steel barrel-shaped vats, 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 challenging yet rewarding vintage. A cold, wet winter gave way to warmer spring temperatures, allowing healthy bloom. June rains replenished reserves, leading to well-swollen grapes. Veraison began mid-July under sunny skies. Despite heavy rainfall, vine health remained strong. A September heatwave boosted sugar and lowered acidity, creating excellent ripening conditions. Harvest ran from September 19 to October 4, and the vintage shows great promise.

TASTING NOTES

A brilliant and intense color with golden reflections distilling elegant and discreet aromas of lychee pink grapefruit, yellow lemon, and especially 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.

VINEYARD

Region:	Loire Valley
Appellation:	Sancerre AOC
Soil:	Kimmeridgian marls with lots of clay
Age/Exposure:	15 year-old vines East exposure
Elevation:	220m
Certifications:	Organic - Demeter, 2011 Biodynamic - Demeter, 2017

WINEMAKING

Varietals:	100% Sauvignon Blanc
Harvest Date:	September 19-22, 2024
Aging:	10 months in stainless steel
Fining:	None
Filtering:	Light lenticular filtration
Bottling Date:	May 22, 2024

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.6%
Total Acidity:	3.19 g/L

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