



DOMAINE du NOZAY
SANCERRE

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

2024 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 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 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

In northern Sancerre, cool nights and moderate days promoted slow, even ripening. Clay-limestone terres blanches soils added structure and tension, preserving acidity and aromatic purity. A small, dry harvest delivered healthy fruit, yielding precise wines with citrus and white stone fruit, pronounced minerality, freshness, and balance.

TASTING NOTES

This cuvée reveals itself with a natural distinction born from its own terroir. The robe is pale and shiny. The nose is precise with notes of white flowers, citrus and followed by a very beautiful minerality. On the palate, we find a straight and taut Sauvignon balanced by the natural acidity of Château du Nozay. The finish is long and saline which brings us an elegant and complex Sancerre, with strong gastronomic potential.



VINEYARD

Region:	Loire Valley
Appellation:	Sancerre AOP
Soil:	Clay-Limestone
Age/Exposure:	50+ year-old vines Eastern exposure
Elevation:	220m
Certifications:	Organic - Demeter, 2011 Biodynamic - Demeter, 2017

WINEMAKING

Varietals:	100% Sauvignon Blanc
Harvest Date:	October 1-11, 2024
Aging:	12 months in oak barrels
Fining:	None
Filtering:	Light lenticular filtration
Bottling Date:	October 23, 2025

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.6%
Total Acidity:	3.87 g/L
Residual Sugar:	0.43 g/L

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