



DOMAINE du NOZAY
SANCERRE

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

2022 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

Hot, dry conditions from April led to early budbreak and rapid growth, with flowering completed quickly by late May. Significant late-June rainfall helped vines withstand intense summer heat, while small early-September rains supported ripening. The result is an exceptional vintage, a welcome recovery after the losses of 2021.

TASTING NOTES

Golden yellow and luminous, the wine opens with aromas of white flowers and sweet citrus. The palate bursts with pear, mango, and lychee, showing concentrated Sauvignon Blanc character balanced by fresh acidity and a long finish.



VINEYARD

Region:	Loire Valley
Appellation:	Sancerre AOC
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:	September 13, 2022
Aging:	10 months in oak barrels
Fining:	None
Filtering:	Light lenticular filtration
Bottling Date:	September 11, 2023

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.9%
Total Acidity:	3.72
Residual Sugar:	0.16 g/L

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