



DOMAINE du NOZAY
SANCERRE

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

2021 La Marâtre Sancerre



STORY

The famous terroir of Sancerre is called "Terres Blanches" (white lands). The potential for self-defense is restored to the terroir and the vine. The way in which the vines are pruned, disbudded and trained is with the goal of promoting a micro-climate conducive to the good health of the vine. The soil is maintained for the greater good of the biomass and the vine.

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.

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:	20 years
Exposure & Elevation:	220 meters high on a plateau above the cellar with rows planted north to south, facing the hill of Sancerre.
Soil:	Kimmeridgian marls with lots of clay
Viticulture:	Organic & Biodynamic

WINE NOTES

Fermentation:	Stainless steel barrel-shaped vats
Aging:	6 months in stainless steel barrel-shaped vats
Fining & Filtration:	No fining and light lenticular filtration
Alcohol:	12.55%
Total SO2:	46 mg/L

TASTING NOTES

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