



DOMAINE du NOZAY SANCERRE

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



2022 DOMAINE 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

The flagship wine of the Domaine, Domaine du Nozay is made from a blend of 3 single vineyards all containing Kimmeridgian marls, from 25+ year old vines on North facing slopes. Fermentation occurs naturally in stainless steel vats with further lees aging in the same vats for at least 10 months.

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.

VINEYARD

Region:	Loire Valley
Appellation:	Sancerre AOC
Soil:	Clay-Limestone
Age/Exposure:	15 year-old vines Northern exposure
Certifications:	Organic - Demeter, 2011 Biodynamic - Demeter, 2017

WINEMAKING

Varietals:	100% Sauvignon Blanc
Harvest Date:	September 15-17, 2022
Aging:	10 months in stainless steel
Fining:	None
Filtering:	Light lenticular filtration
Bottling Date:	July 19, 2023

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

Hot, dry conditions from April led to early budbreak and rapid vine growth, with flowering occurring quickly between May 20 and 30. June remained hot, followed by significant rainfall at the end of the month, which helped the vines withstand the intense heatwaves that followed. July and August were extremely hot and dry, with some beneficial rains in early September that supported ripening. The result is an exceptional vintage, filling the winery with a remarkable harvest and offering welcome compensation after the challenges of 2021.

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.

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.6%
Total Acidity:	2.99 g/L
Residual Sugar:	0.27 g/L
pH:	3.25