



DOMAINE du NOZAY
SANCERRE

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

2022 CLOS 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

One of the oldest plots of the Estate which is completely enclosed by walls and hedges with a slope of 43 degrees. Vinification is carried out in terracotta jars creating its own natural vortex so that it lasts as long as possible with no artificial yeasts, no superfluous additives or thermoregulation. In the heart of the jar, for our Cuvée “Clos du Nozay”, an alchemy takes place between wine, terracotta and oxygen. This type of aging allows slow and regular aeration of the wine through the pores of the jar, which will promote the expression of aromas. It allows Sauvignon to be as close as possible to its terroir and to release a purity of natural expression.

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 terracotta jars, 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

From April, hot and dry conditions resulted in an early bud break. This favorable weather led to rapid vegetation growth. The flowering also occurred early and quickly, starting on May 20th and finishing by May 30th. June was hot, but there was significant rainfall at the end of the month, including 110 mm between June 22nd and 26th. These rains helped the vines withstand the subsequent heatwaves, which greatly contributed to the exceptional success of the vintage at the Domaine. July and August were extremely hot and dry, with some beneficial rains in early September. Our winery is now filled with this remarkable nectar. We are grateful to St. Vincent and nature for compensating for the losses we experienced in the 2021 vintage.

TASTING NOTES

A golden yellow color, very luminous which will allow the dazzling of our palate and will release all its length. On the nose, white flowers and sweet citrus fruits are raised very slightly by the airy and pure sides of the jar and on the palate we find an explosion of flavors of pear, mango, and lychee, marking a concentration of Sauvignon Blanc and a balanced acidity.



VINEYARD

Region: Loire Valley
Appellation: Sancerre AOC
Soil: Clay-Limestone
Age/Exposure: 50 year-old vines
South exposure
Certifications: Organic - Demeter, 2011
Biodynamic - Demeter, 2017

WINEMAKING

Varietals: 100% Sauvignon Blanc
Harvest Date: September 13, 2022
Aging: 10 months in 160L
Terracotta Jar
Fining: None
Filtering: Light lenticular filtration
Bottling Date: September 11, 2023

TECHNICAL DETAILS

Yeast: Native
Alcohol: 12.9%
Total Acidity: 3.66
Residual Sugar: <0.1 g/L