



DOMAINE du NOZAY  
SANCERRE

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

## 2023 LA PLANTE FROIDE

### 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

Grown Coming from the small climat of La Plante Froide in Sancerre, the vines are grown in Kimmeridgian marls with a large proportion of white calcareous stones, 220 meters high at the bottom of the Nozay's valley with slight eastern slopes. The grapes come only from the plot that bears the same name.

### 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 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

2023 was a complex vintage, which highlighted all the facets of the winemaking profession. The winter was generally very wet and cold. At the end of April, the capricious temperatures began to rise. The end of May and the beginning of June were mildew-free, allowing the grapes to bloom. In mid-June, the rain returned, allowing reserves to be built up. This gave the vines the chance to swell their grapes spectacularly. It was around the fifteenth day of July that the first grapes began to change color in the warmth of the sun. Despite the heavy rainfall and all the complexities of the year, the vines were in very nice condition. In early September, another heatwave accelerated the rise in sugar levels and the fall in acidity, giving us great potential for this vintage. Harvest began on September 19th in La Marâtre and continued through October 4th in Le Paradis. We are delighted with the great potential of this vintage.

### TASTING NOTES

La Plante Froide has a very bright golden yellow color. Its supple acidity and tannic structure dazzle the palate and release all its length. White flowers and citrus are evident on the nose and are complimented by a slight note of salinity and wood. On the palate we find flavors of pear, exotic fruit and a concentration balanced by acidity. It is a great wine of finesse.



### VINEYARD

Region:	Loire Valley
Appellation:	Sancerre AOC
Soil:	Clay-Limestone
Age/Exposure:	25 year-old vines East exposure
Elevation:	220m
Certifications:	Organic - Demeter, 2011 Biodynamic - Demeter, 2017

### WINEMAKING

Varietals:	100% Sauvignon Blanc
Harvest Date:	September 25 & 28, 2023
Aging:	10 months in stainless steel
Fining:	None
Filtering:	Light lenticular filtration
Bottling Date:	May 22, 2024

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.7%
Total Acidity:	3.09 g/L
Residual Sugar:	0.43 g/L

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