

www.domaine-du-nozay.com



2022 LE PARADIS

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

Coming from the small climat of Le Paradis in Sancerre, the vines are grown in Kimmeridgian marls —more calcareous on top of the slope and more clay at the bottom, at 240 meters high with a northeast facing slope. 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

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

Le Paradis expresses the freshness and liveliness of its terroir. It is Paradise that you have in your mouth. It presents a perfectly fragrant nose with floral notes, citrus, candied orange, spice and a nice roundness, endowed with great elegance and a beautiful length. On the palate we find a great mineral concentration of the Sauvignon with notes of exotic fruits and majestic acidity.

VINEYARD

Loire Valley Region:

Appellation: Sancerre AOC

Soil: Kimmeridgian marls

Age/Exposure: 28 year-old vines

Northeast exposure

Elevation: 224m

Certifications: Organic - Demeter, 2011

Biodynamic - Demeter, 2017

WINEMAKING

Varietals: 100% Sauvignon Blanc

Harvest Date: September 9-12, 2022

Aging: 7 months in stainless steel

Fining: None

Filtering: Light lenticular filtration

Bottling Date: April 3, 2023

TECHNICAL DETAILS

Yeast: Native

Alcohol: 12.7%

Total Acidity: 3.0

Residual Sugar: 0.34 g/L