



2023 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 renowned "Terres Blanches" terroir of Sancerre supports vine health and resilience. Careful pruning, disbudding, and canopy management create an ideal microclimate, while soil practices boost biomass and vine vitality. The Domaine also explores sonic stimulation—broadcasting tonal sequences to enhance sap flow and plant well-being.

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 barrelshaped 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 challenging yet rewarding vintage. A cold, wet winter gave way to warmer spring temperatures, allowing healthy bloom. June rains replenished reserves, leading to well-swollen grapes. Veraison began mid-July under sunny skies. Despite heavy rainfall, vine health remained strong. A September heatwave boosted sugar and lowered acidity, creating excellent ripening conditions. Harvest ran from September 19 to October 4, and the vintage shows great promise.

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

Region: Loire Valley

Appellation: Sancerre AOC

Soil: Kimmeridgian marls

Age/Exposure: 29 year-old vines

Northeast exposure

Elevation: 224m

Certifications: Organic - Demeter, 2011

Biodynamic - Demeter, 2017

WINEMAKING

Varietals: 100% Sauvignon Blanc

Harvest Date: October 4, 2023

Aging: 10 months in stainless

steel

Fining: None

Filtering: Light lenticular filtration

Bottling Date: May 22, 2024

TECHNICAL DETAILS

Yeast: Native

Alcohol: 13%

Total Acidity: 2.77 g/L

Residual Sugar: 0.68 g/L