



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

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 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 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 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

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