



2023 CLOS DU NOZAY

WINERY

Le Nozay is a 17th-century château near Sainte Gemme en Sancerrois in Sancerre. Founded in 1970 by Baron Philippe de Benoist and his wife, the estate began with one hectare of Sauvignon Blanc, now expanded to 15. Today, it's run by their son Cyril. Certified organic since 2011 and biodynamic since 2017, this peaceful family estate produces wines that reflect its serene setting.

WINE

One of the estate's oldest, walled plots, with a 43 degree slope, produces the "Clos du Nozay" Cuvée. Vinified in terracotta jars without added yeast or additives, the wine undergoes natural aging, with gentle aeration through the jar's pores. This process enhances aroma expression and reveals the purest expression of Sauvignon and its terroir.

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 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

2023 was a challenging but promising vintage. A cold, wet winter led to healthy spring bloom, with June rains boosting vine reserves. Veraison began mid-July, and a September heatwave accelerated ripening. Despite heavy rainfall, vine health was strong. Harvest ran from September 19 to October 4, yielding great potential.

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-Limstone

Age/Exposure: 51 year-old vines

South exposure

Certifications: Organic - Demeter, 2011

Biodynamic - Demeter, 2017

WINEMAKING

Varietals: 100% Sauvignon Blanc

Harvest Date: September 26, 2023

Aging: 10 months in

160L Terracotta Jar

Fining: None

Filtering: Light lenticular filtration

Bottling Date: September 11, 2024

TECHNICAL DETAILS

Yeast: Native

Alcohol: 13%

Total Acidity: 2.97 g/L

Residual Sugar: 1.06 g/L

pH: 3.31

