



DOMAINE du NOZAY

SANCERRE

Cyril de BENOIST de GENTISSART

www.domaine-du-nozay.com

2024 DOMAINE DU NOZAY

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

The flagship wine of the Domaine, Domaine du Nozay is made from a blend of 3 single vineyards all containing Kimmeridgian marls, from 25+ year old vines on North facing slopes. Fermentation occurs naturally in stainless steel vats with further lees aging in the same vats for at least 10 months.

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

In northern Sancerre, cool nights and moderate days promoted slow, even ripening. Clay-limestone terres blanches soils added structure and tension, preserving acidity and aromatic purity. A small, dry harvest delivered healthy fruit, yielding precise wines with citrus and white stone fruit, pronounced minerality, freshness, and balance.

TASTING NOTES

This cuvée reflects the plots’ finesse, elegance, and complexity, with aromas of white flowers, juicy pear, and lightly candied exotic fruit. Fresh and mineral-driven, it shows integrated acidity, a silky texture, and a long, saline, aromatic finish.

VINEYARD

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|-----------------|---|
| Region: | Loire Valley |
| Appellation: | Sancerre AOP |
| Soil: | Clay-Limestone |
| Age/Exposure: | 25+ year-old vines Northern exposure |
| Certifications: | Organic - Demeter, 2011 Biodynamic - Demeter, 2017 |

WINEMAKING

| | |
|----------------|-----------------------------|
| Varietals: | 100% Sauvignon Blanc |
| Harvest Date: | October 1-11, 2024 |
| Aging: | 9 months in stainless steel |
| Fining: | None |
| Filtering: | Light lenticular filtration |
| Bottling Date: | July 7, 2025 |

TECHNICAL DETAILS

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|-----------------|----------|
| Yeast: | Native |
| Alcohol: | 12.4% |
| Total Acidity: | 3.04 g/L |
| Residual Sugar: | 0.53 g/L |
| pH: | 3.36 |