

www.domaine-du-nozay.com

2021 Le Clos du Nozay Sancerre



STORY

The famous terroir of Sancerre is called "Terres Blanches" (white lands). The potential for self-defense is restored to the terroir and the vine. The way in which the vines are pruned, disbudded and trained is with the goal of promoting a micro-climate conducive to the good health of the vine. The soil is maintained for the greater good of the biomass and the vine.

The priority tasks of Domaine du Nozay are to observe, reflect, act, wait.

The 2021 vintage in Sancerre was challenging to say the least, resulting in yields of around 50% of a normal year. In April, an overwhelming frost damaged one third of the buds. The rain and high humidity of the summer added to the years challenges.

To compensate, a great deal of time was spent in the vineyard, so what was left was of great quality. The biodynamic vines in this vineyard fared better than those of neighboring vineyards that are not farmed the same way.

VINEYARD NOTES

Varietals:	100% Sauvignon Blanc
Age of Vines:	50 years
Exposure & Elevation:	Very steep plot facing south on the north side of the Nozay's valley.
Soil:	Kimmeridgian marls
Viticulture:	Organic & Biodynamic

WINE NOTES

Fermentation:	Naturally in Terracotta jars
Aging:	12 months in Terracotta jars
Alcohol:	12.81%
Total SO2:	45 mg/L

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.

It is a delicious and rich wine.