



DOMAINE du NOZAY
SANCERRE

Cyril de BENOIST de GENTISSART
www.domaine-du-nozay.com



2023 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

Domaine du Nozay is made from a blend of 3 single vineyards all containing Kimmeridgian marls.

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

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 Sep’/tember 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

A brilliant and intense color with golden reflections distilling elegant and discreet aromas of pink grapefruit, lychee, lemon, and especially of sliced yellow peach. With an ideal acidity carried by an admirably structured body, its refreshing notes of pear in syrup, give it a certain pleasure on the palate.

VINEYARD

Region:	Loire Valley
Appellation:	Sancerre AOC
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:	September 29 - October 2-3, 2023
Aging:	10 months in stainless steel
Fining:	None
Filtering:	Light lenticular filtration
Bottling Date:	September 2, 2024

TECHNICAL DETAILS

Yeast:	Native
Alcohol:	12.85%
Total Acidity:	3.01 g/L
Residual Sugar:	0.31 g/L