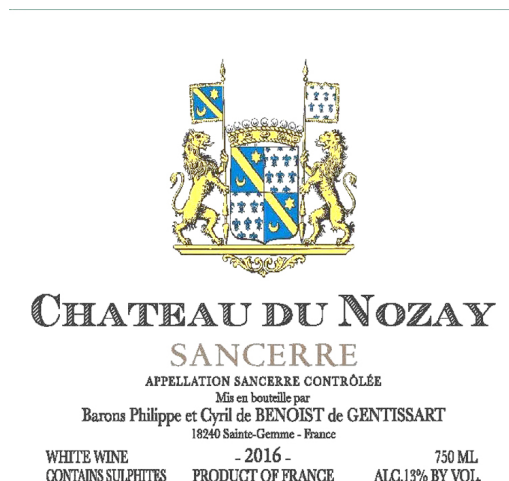


# Domaine du Nozay



## Château du Nozay Sancerre Blanc



### At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the estate's oldest vines in a steep, south-facing bowl near Saint Gemme
- **Soil Types and Compositions:** Kimmeridgian limestone marls (Terres Blanches)
- **Vine Age, Training, and Density:** Trained in Guyot, planted at 7,000-8,800 vines/ha. Average vine age is 50 years.
- **Average Yields:** c. 50 hl/ha.
- **Average Harvest Date and Type:** Exclusively manual, mid-late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks (50%) and wood barrels (50%)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 10-12 months
- **Malolactic Fermentation:** Spontaneous, in tank and barrel in the spring
- **Élevage:** 10-12 months in stainless-steel tanks (50%) and wood barrels (50%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at only at bottling, 30-40 mg/l total sulfur

### In The Glass:

Cyril produces a separate cuvée from the estate's oldest and best-exposed vines closest to the chateau itself. While the wine possesses the same almost Chablis-like carriage as the "Domaine" bottling above, the intensity and depth are noticeably ratcheted up here. While it's still lean and punchy, the vines' diet of more sun and deeper subsoils reveals itself in a glimmer of glycerol succulence on the mid-palate and a rounder, longer finish. The production here is barely five percent of that of the "Domaine" Sancerre, so available quantities are scant.