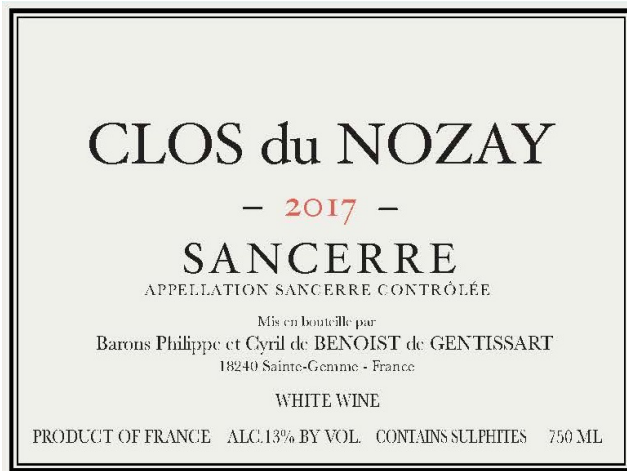


Domaine du Nozay



Clos 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 a steep, south facing, single parcel known as "Le Nozay," completely surrounded by stone walls and hedgerows
- **Soil Types and Compositions:** Kimmeridgian limestone marls (Terres Blanches)
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1973 at 7,000-8,800 vines/ha.
- **Average Yields:** c. 50 hl/ha.
- **Average Harvest Date and Type:** Exclusively manual, mid-late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in terra cotta jars
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 10-12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** 12 months in terra cotta jars
- **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:

The Clos du Nozay bottling displays a deep golden color, which leads to long notes of exotic fruits tied to the richness and breadth the wine gains from its time in terra cotta jars. While the nose presents aromas of citrus blossom and citrus fruits, the palate displays explosive notes of pear, mango, and litchi. While true to its Sauvignon varietal roots, this wine's richness and mineral cut point clearly to its origin on Kimmeridgian marls.