

Domaine du Nozay



Domaine du Nozay Sancerre Blanc



APPELLATION SANCERRE CONTRÔLÉE

WHITE WINE

— 2016 —

Mis en bouteille par

Barons Philippe et Cyril de BENOIST de GENTISSART

18240 Sainte-Gemme - France

ALC.13,5% BY VOL.

PRODUCT OF FRANCE

750 ML

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 15 ha of vines in a steep, south-facing bowl near the village of 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 30 years.
- **Average Yields:** c. 50 hl/ha.
- **Average Harvest Date and Type:** Machine and hand harvesting, usually mid-late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 10-12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** 10-12 months in stainless-steel tanks
- **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:

With a broad, flinty mineral core of palate-staining intensity, this cuvee positively bristles with energy, a testament to its supremely healthy biodynamically wrought grapes of origin. The fruit here stops well short of overt Sauvignon Blanc gooseberry, offering notes of lime zest, musk melon, and salty peach on a bright but not squeaky-sterile frame. It's refreshing to encounter a Sancerre that shows excellent typicity yet speaks more of the rocks beneath the soil than the fruit suspended above it.