

# Domaine du Nozay



Sancerre's sprawl encompasses nearly 3,000 ha of vines, but the traditional heart of the appellation is a central core flanked by the towns of Sancerre, Bué, and Chavignol. In contrast, the 15 ha Domaine du Nozay lies at the northernmost extreme of the appellation—a contiguous and steep bowl of vineyards just outside the town of Sainte-Gemme-en-Sancerrois. Back in 1971, the ambitious Philippe de Benoist purchased the stunning 17th-century Château du Nozay and began planting vines around the property, and today his son Cyril runs the operation with boundless enthusiasm and effusive intelligence. In fact, Cyril is a nephew of the legendary Aubert de Villaine of Domaine de la Romanée Conti (his mother Marie-Hélène is Aubert's sister), so perhaps that visionary spirit runs in his bloodstream.

In terms of terroir, the micro-climate of Sainte-Gemme is a far cry from Bué and Chavignol. Whereas the latter two villages tend to produce Sancerre of ample fruit, clear varietal typicity, and intense concentration, Sainte-Gemme's wines are a bit more feistily mineral-driven, a bit more marked by earth—it is perhaps no accident that Sainte-Gemme is the closest village to Chablis in terms of physical proximity. In an appellation in which it is so easy—and, perhaps, tempting—to produce wine with a minimum of effort and rely on its famous name to sell it, Cyril's restless pursuit of his terroir's deepest possible expression is admirable.

## Viticulture:

- **Farming:** Certified Biodynamic by Demeter since 2017, certified organic since 2008, and practicing organic for c. 20 years
- **Treatments:** Copper sulfate and biodynamic preparations
- **Ploughing:** Annual ploughing to promote soil health, with much of it done by horse
- **Soils:** Kimmeridgian limestone marls, locally known as Terres Blanches
- **Vines:** Trained in Guyot and planted at 7,000-8,800 vines/ha. Average vine age is 50 years.
- **Yields:** Controlled through severe winter pruning and debudding, c. 50 hl/ha.
- **Harvest:** All grapes destined for the Château and Clos cuvées are hand harvested; some other fruit is machine harvested
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Wines ferment spontaneously in stainless-steel tanks, terra cotta jars, and wood barrels, depending on cuvée.
- **Extraction:** Bâtonnage employed only to counter reduction
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Malolactic Fermentation:** Occurs spontaneously in tank in spring

## Aging:

- **Élevage:** Wines spend 10-12 months in stainless-steel tanks, terra cotta jars, and wood barrels, depending on cuvée.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and unfiltered
- **Sulfur:** Applied only at bottling, 30-40 mg/l total sulfur.

# 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

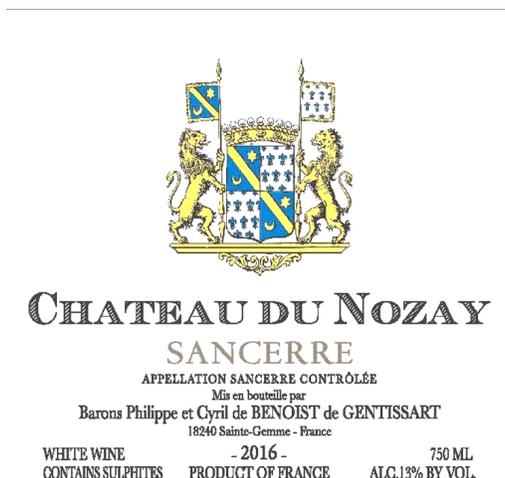
### In The Glass:

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.

# 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

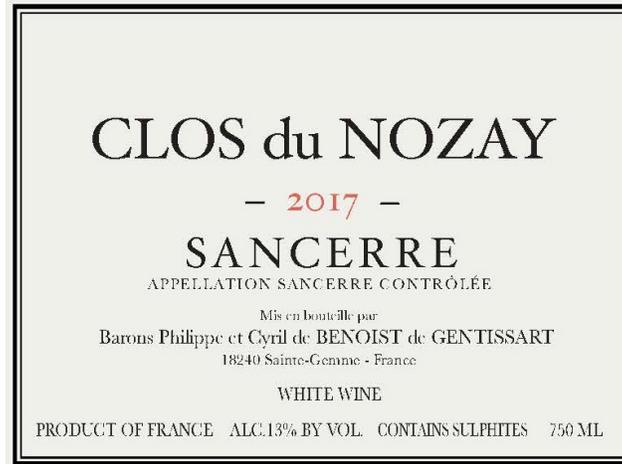
### In The Glass:

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.

# 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.