



DOMAINE du NOZAY
SANCERRE

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

2020 Dolium Vin de France

STORY

The famous terroir of Sancerre is called "Terres Blanches" (white lands). The potential for self-defense is restored to the terroir and the vine. The way in which the vines are pruned, disbudded and trained is with the goal of promoting a micro-climate conducive to the good health of the vine. The soil is maintained for the greater good of the biomass and the vine.

The priority tasks of Domaine du Nozay are to observe, reflect, act, wait.

2020 was one of the rare few frost-free vintages in recent years. Late winter to early March was wet, followed by a dry and sunny Spring. A few occasional heat spikes occurred throughout the summer, followed by a very hot September, which lead to an early harvest with regular yields.

VINEYARD NOTES

Varietals: 100% Sauvignon Blanc

Age of Vines: 50 years

Exposure & Elevation: Very steep plot facing south on the north side of the Nozay's valley

Soil: Kimmeridgian marls

Viticulture: Organic & Biodynamic

WINE NOTES

Fermentation: Naturally in Terracotta jars

Aging: 12 months in Terracotta jars

Fining & Filtration: No fining and light lenticular filtration

Alcohol: 14.22%

Residual Sugar: 1.31 g/L

Total SO₂: 23 mg/L

TASTING NOTES

A golden yellow color, very bright that will allow the dazzling of our palate and will release all its length.

On the nose, white flowers and sweet citrus fruit are raised very slightly by the airy and pure side of the jar and on the palate we find an explosion of flavors of pear, mango, lychee marking a concentration of Sauvignon Blanc and a balanced acidity. It is a gourmet and rich wine.

