

VINCENT GAUDRY

'His Sauvignon Blanc wines are characterized not just by the trademark minerality of Sancerre but also an uncommon level of concentration and fruit expression.'

– Master Somm Ian Cauble

Year Founded: 1988

Region: Sancerre

Founder/Winemaker: Vincent Gaudry

Known For: Extremely limited, genre-defining, single-vineyard Sancerre wines.

Fun Fact: The first certified organic producer in Sancerre in 2002.

**-Demeter Certified Biodynamic,
Ecocert Certified Organic, Vegan-**

A journey through the Sancerre terroir with a virtuoso like Vincent is akin to stepping through an unmarked door into a hidden universe filled with colors, flavors, and textures one did not previously know existed. We refer to Vincent Gaudry as the "last Jedi of Sancerre," due to his mastery of the complexities of the Sancerre terroir and his humble transparency and insight when speaking about his deeply held beliefs regarding the power of the earth and energy exchange between himself, his vineyards, and wines. Driven by his deep respect for the wisdom of past generations of local vignerons, Gaudry's wines are inspired by history and, as a result, are among the most transparent, soulful, and authentic in the region.



At harvest, whole clusters are hand harvested in small baskets. In the cellar, Vincent remains a traditionalist as he looks for a balance between varietal and terroir. The domain's impeccable farming is preserved through a slow, intentional process and an élevage that favors patience and transparency. Most fermentations are done in temperature-controlled stainless steel and a few in barrels, all with native yeasts and minimal sulfur. The wines are then aged on lees without bâtonnage and are bottled unfined and unfiltered, according to the lunar calendar. The result is precisely-delineated wines with stony minerality, concentration, texture, weight, complexity, and a lengthy, vibrant finish. Ever the quintessential craftsman in every level of his work, Vincent is equally dedicated to ensuring the safe voyage of his wines through an investment in the best corks in the market to seal his bottles. Vincent's corks come from an artisan cork producer on the island of Sardinia. His corks are natural, produced without the use of chemical treatments or glues, and are aged for 13 years, as opposed to corks from Portugal, which are usually aged for seven years. The resulting corks, which are exceptionally dense and strong, are checked by machine and guaranteed against defects like cork taint. Each cork sealing a bottle of Vincent Gaudry Sancerre costs him an average of a euro or more to produce.



2022 Le Tournebride Sancerre

Vincent explains that, historically, when Sancerre was still sold by the barrel to satisfy the thirst of Paris bistros, négociants used to blend wines from the three different terroirs of Sancerre in equal parts to make a complete wine that travels well. In reference to this tradition, his cuvée 'Le Tournebride', which is the primary wine of the domaine, is a blend of Sauvignon Blanc from Verdigny, Sancerre and Saint-Satur. For Vincent, 'Le Tournebride' represents a complete, transparent expression of Sancerre, delicately perfumed with a touch of gras and mineral tension. Spontaneously fermented with natural yeasts in 50% stainless steel and 50% large used French foudres. 18 months in stainless steel on the lees without bâtonnage.

92 Points – Vinous – *"The 2022 La Tournebride is like sinking into a warm bath. It may be round and ripe, reflecting the season, but it's also elegant, refined and balanced. A blend of the three terroirs in Sancerre, it offers a bit of everything. The 2022 is not showy but attractive and pretty. It's drinking beautifully now with its ripe, red apple-fruited finish, and I challenge you not to like it."*