

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 vigneron, Gaudry’s wines are inspired by history and, as a result, are among the most transparent, soulful, and authentic in the region.

The domaine is planted with 90% sauvignon blanc vines averaging over 40 years old with 10% red pinot noir and pinot fin vines (pinot fin is a rare, ancient clone of pinot noir with small berries). New vineyards are replaced by massale selection from a 90+-year-old vineyard of genetically-diverse, old sauvignon and pinot fin varieties, which give berries of different size and maturity that Vincent believes bring complexity to his wines. Many of his parcels are over 60 years old, which is mostly unheard of in today’s Sancerre, with its focus on high-yielding quantity over quality.



Vincent is equally cognizant of the energy of his cellar in Chambre, three kilometers from the town of Sancerre, as an element to the wines, and has recently completed a hand-constructed winery from the natural building blocks around him, literally using giant, locally-quarried two-ton stones to build the walls, without the aid of cement. The gorgeous local, hand-hewn wood beams (a work of art themselves) that support the winery roof utilize traditional joinery without the use of nails or fasteners. He built the structure entirely by hand himself over the course of three years, with help from his friend who did the electrical work.

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.

2021 Vincent Gaudry 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 grown on caillottes from Verdigny, terres blanches from Sury-en-Vaux, and silex from Saint-Satur. For Vincent, 'Le Tournebride' represents a complete, transparent expression of Sancerre, delicately

perfumed with a touch of gras and mineral tension. Hand harvested in small crates before being destemmed, and spontaneously fermented with natural yeasts in stainless steel tanks and large, used French foudres. Malolactic fermentation is spontaneous. Each parcel is picked at exactly the right moment and vinified individually, before being blended and aged on the fine lees without bâtonnage for 18 months, and then bottled according to the lunar calendar, unfinned and unfiltered.

92 Points – Robert Parker – *“Opens with a clear, rich and initially a bit lactic bouquet of ripe, white fruits (even honeydew melon aromas are displayed) and a hint of mocha. With more aeration, the nose becomes fresher and more citric as well as complex and mineral. On the palate, this is a full-bodied, elegant and refined but most of all generous and textural Sancerre with juice and power but also mineral grip and tension.”*

2020 Vincent Gaudry Mélodie de Vieilles Vignes Sancerre



Many of the domaine's parcels are over 60 years old, which is relatively unheard of in today's Sancerre, with its focus on high-yielding quantity over quality. This focus is exemplified in Gaudry's cuvée 'Mélodie de Vieilles Vignes,' made mostly from one parcel in the lieu-dit La Rabotine, a 1.5ha west-exposed slope on Kimmeridgian clay terres blanches in Sury-en-Vaux, where the vines are 50 to 90 years old, from old massale-selection sauvignon vines. Vincent refers to this wine as

“bottling the wisdom of the old vines”. Vincent plows this vineyard by horse, as the topsoil is no more than a foot deep before reaching the limestone bedrock, which is hard to penetrate for the roots. This is an outstanding Sancerre, showing elegant aromas of ripe pear, quince, citrus, and lime. The soils' minerality is captured in the concentrated fruit, which unfolds in layers of complexity. Gaudry's amazing attention to detail from vineyard to bottle shines through in this cuvée's exceptionally long finish. A superb food wine that will improve in bottle for several years. Hand harvested in small crates before being destemmed, and spontaneously fermented with natural yeasts in one large 60 hectoliter used French foudre. Malolactic fermentation is spontaneous. It is aged on the fine lees without bâtonnage for 18 months in the same foudre before being bottled according to the lunar calendar, unfinned and unfiltered.

92 Points – Wilfred Wong – *“This wine rocks in its aromas and flavors with Old World spices, rusticity, damp earth, and dried herbs. Pair this with steamed mussels and linguine.”*