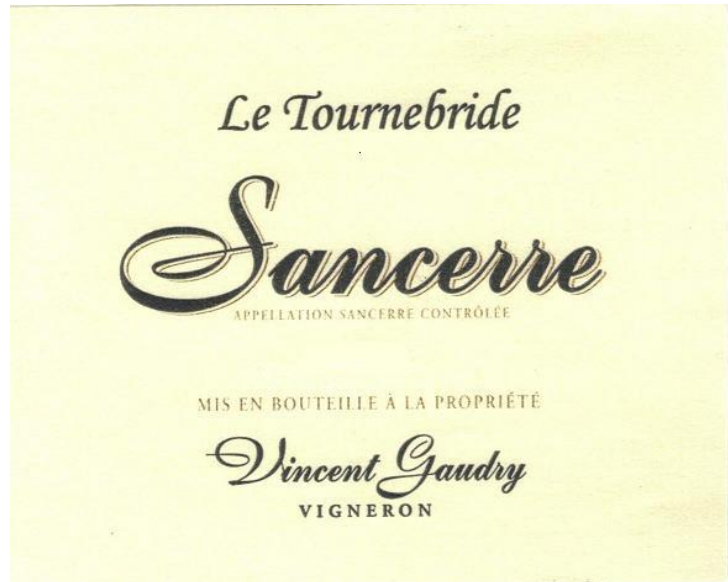


## *An Integrity Wines Selection*

Vincent Gaudry, Sancerre  
Le Tournebride, Sancerre Blanc  
2010

“Tournebride” refers to the tiny path leading to their premises. The wine comes from 30 year old vines on a mix of the three major soils – terres blanches, caillottes and silex. Tank fermented, it spends eight months on its fine lees before bottling.

- Sancerre AOC
- Grape variety Sauvignon
- Yield: 45 HI/Ha
- Soil: clay-limestone + Flint Caillottes
- Vinification fermentation is thermo-regulated.
- Natural winemaking – Hand harvesting, natural yeasts, biodynamic mixtures, no chemicals, very low use of sulphur only at bottling
- Remains on fine Lees 7 to 8 months approximately and then is bottled.
- Accompanies the Crottin de Chavignol and seafood very well.
- This wine asks to be led 1-2 hours before tasting



Vincent’s winery is located in the tiny hamlet of “Le Petit Chambre ”, which is part of the town of Sury en Vaux in Sancerrois, where he lives with his partner Severine, his 3 year old son Arthur and his little Westie. **The Domaine has passed from father to son for several generations.**



**Vincent introduced organic farming to his Domaine starting in 1993 and achieved full “Agriculture Biologique” certification in 2002. He has just completed the transfer to full biodynamic farming of the vines and is certified by Demeter. His production reflects his deep held feelings about the power of the earth and the expression of his terroir.**



***For more information please contact us at [www.integritywines.net](http://www.integritywines.net), or call us at 404.808.8788.***