




Domaine des Gaudets - white

Domaine des Gaudets - Beaujolais - Villages
White,Beaujolais - Villages

 100 % Chardonnay

HISTORY

Christophe Sornay represents the fifth generation to take over the family farm. In the commune of Villié-Morgon, the Sornay family has a solid reputation that it has defended since it took over the Domaine in 2007. The great great grand-father of Christophe was a cooper. We are here in the tradition. The total surface of the Domaine is 12 hectares. Christophe Sornay, attentive to the eco-system, makes the weeding of the vines and brings an enrichment of the humus with his crushed branches. His way of vinification corresponds to the device of Morgon Cru “The fruit of a Beaujolais, the charm of a Bourgogne”.

VINEYARD

Domaine Sornay is situated on the town of Ville-Morgon, at the feet of the Moulin-à-Vent hills. South - East exposure. Clay and chalky soil. Vines : 10 years old - 8.5 ha.

WINEMAKING

Destemming at 90 % . Maceration for 12 to 15 days. In vat to the spring.

PRESS

Current and upcoming vintage ratings :
2022 90 James Suckling

Previous rating
2019 90 James Suckling

90

2022

“*This youthful Beaujolais-Villages has a restrained nose of wild flowers with a touch of spice, but on the well-structured palate it makes a bold statement thanks to the ample tannins. Licorice note at the warm finish. Drink or hold.*”
James Suckling

Tasting notes

This Beaujolais blanc is bright and limpid. There is some white flower aromas including hawthorn, honeysuckle and acacia. Flavors e of grapefruits with sometimes a touch of apricot. With time, it can take some notes of honey.

Food pairing

It matches perfectly as an apéritif, with starters, morel mushroom or seafood pastries, rabbit terrine, seafood risotto, fish, tuna, salmon, white meat, poultry soufflé, or even goat’s cheeses.