



DOMAINE CLAUDE RIFFAULT

Sancerre Les Boucauds

Based in the village of Sury-en-Vaux, the Stéphane Riffault works 33 different parcels in 8 different lieu-dits spread across 4 villages. The 13.5 hectares of vines are plowed and no synthetic material is used and starting in 2017 the property has been certified organic by ECOCERT and biodynamic by BIODYVIN. Unlike most Sancerre producers, the entire harvest is carried out by hand and an extensive sorting takes place before the grapes are crushed. Stéphane's wife, Benedicte, leads the harvest team while Stéphane manages the sorting and press during harvest.

Most of the domaine's holdings are planted on the soft limestone soil called terres blanches with some parcels on calliottes and silex. Small, judicious uses of oak help to add length to the already precise, site-expressive and vertical bottlings. All of the parcels are vinified separately and with the exception of the rosé, all the wines are bottled unfiltered.

Having studied and worked in Burgundy (and closely with Olivier Leflaive), it's easy to see the Burgundian influence in Stéphane's wines. The mastery of minerality standing shoulder-height with the wood is rarely duplicated in Sancerre. Regardless of the exposition of his parcels (many are south-facing), Riffault's wines are always crisp and high-cut with a jeweled sort of delineation that speaks to the precision and attention these wines get. These are not your daddy's (or his daddy, Claude's) Sancerres.

Sourced from several plots all situated in the lieu-dit of Les Boucauds, this cuvée employs close to 50% of the Sauvignon Blanc planted on the estate. Entirely from terres blanches soils – marls and clays over Kimmeridgian limestone – this wine represents a pure expression of this site as well as the deft winemaking of Stéphane Riffault.

ORIGIN

France

APPELLATION

Sancerre

SOIL

*Kimmeridgian limestone
(Terre Blanches)*

AGE OF VINES

10-50

ELEVATION

240 meters

VARIETIES

Sauvignon Blanc

FARMING

*Certified organic and biodynamic
(ECOCERT & BIODYVIN)*

FERMENTATION

Hand harvested, natural yeast fermentation in stainless steel (50%) and French oak barrels (50%)

AGING

Aged 7-8 months in stainless steel tank and neutral French oak barrels

ACCOLADES

90-92) – 2021 Sancerre Les Boucauds – Vinous Media

91 – 2021 Sancerre Les Boucauds – Wine Spectator

92 – 2020 Sancerre Les Boucauds – Vinous Media

**JON-DAVID
HEADRICK
SELECTIONS**

