



# CLAUDE RIFFAULT

## Sancerre Rouge La Noue

Based in the village of Sury-en-Vaux, the Stéphane Riffault works 33 different parcels in 6 different lieu-dits spread across 4 villages. The 13.5 hectares of vines are plowed and no synthetic material is used (the property is in the process of being certified organic). 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 and vertical bottling. All of the parcels are vilified 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.

La Noue is a 2.5 hectare plot of Pinot Noir on clay limestone and marl. Divided into seven plots and ranging in age from 10 to 60 years old it is the source for both the Noue Rosé and Rouge.

### ORIGIN

*France*

### APPELLATION

*Sancerre*

### SOIL

*Kimmeridgian limestone (Terre Blanches)*

### AGE OF VINES

*10–60*

### ELEVATION

*270 meters*

### VARIETIES

*Pinot Noir*

### FARMING

*Organic*

### FERMENTATION

*Hand harvested, short pre-fermentation maceration, fermentation in tank*

### AGING

*12 months in tank and neutral French oak barrels*



JON-DAVID HEADRICK  
SELECTIONS