



Domaine Claude Riffault, which has been family-owned and run for five generations, is now in the hands of Claude's son Stéphane who is working the soil in a much more organic fashion than his father. Chemical herbicides are no longer used on the parcels and there is a heavy weed cover in most of the parcels.



The family owns 33 different (and quite small) plots on steep hillsides in four different villages. Part of the vineyard is made up of limestone soil which produces white wines with great fruit and explosive aromas. They also own a smaller amount of vines on flint soil which produces wines of incredible minerality and precision. The wines are vinified by plot and by soil type before some are assembled to make a small number of bottlings.

These wines are delicious, mouthwatering and crisp with a strong mineral presence.



Sancerre Blanc “Les Boucauds”

100% Sauvignon Blanc from limestone soils on hillsides. Hand harvested and fermented in stainless steel tanks to maintain the fruit and freshness of the wine. Produced from 30-to-40-year-old vines.

“Les Pierrottes”

100% Sauvignon Blanc from flint (silex) soils on steep hillsides. Hand harvested and fermented in stainless steel. Aged for 7 months on its fine lees with no stirring before release.

Sancerre Blanc “Chasseignes”

100% Sauvignon Blanc from decomposed limestone soils on steep hillsides. Hand harvested and fermented in stainless steel. Aged for 7 months on its fine lees with no stirring before release.

About Sancerre

Sancerre is perhaps the most well-known of all of the wine regions of the Loire valley. Planted to both Sauvignon Blanc and Pinot Noir, the AOC is based around the village of Sancerre and includes several smaller villages. As an aside, the village of Sancerre itself was one of the last Protestant bastions of France (and was placed under siege in 1572 for 8 months for it).

The Sauvignon Blanc of Sancerre is one of the most imitated wines of the world. Often possessing a smoky or flinty character, the wines are bright, crisp, and refreshing. The Pinot Noir grown in the zone produces both rose and red wine and is often lighter in style than that found in Burgundy, just a couple of hours to the East. (To dispel this myth, please taste the reds from Domaine Vacheron.)

Sancerre is made up of three distinct soil types: “Terres Blanches” (western part of the AOC) which is compact chalk on top of kimmeridgean marl, “Les Caillottes” which is gravel and limestone, and flinty/silex soil found mostly in and around the village of Sancerre itself. Many producers like to blend wines from 2 or more soil types.