

CLAUDE RIFFAULT  
SANCERRE

## Claude Riffault Les Boucauds 2022

The vineyard is characterised by terres blanches, the Kimmeridge limestone marl. It covers about half of the entire property. The vines there are around 15 years old, so they are still relatively young. The grapes were harvested by hand, sorted and then pneumatically pressed very slowly. Clarification took place cool and by gravity. The juice was fermented spontaneously and matured on the lees for 14 months in multi-vat wooden barrels. The yeast was only stirred sporadically.

The nose has a very fine, ethereal and floating fragrance with hints of mint and verbena, juice and peel of orchard fruit, ripe lemons and limes as well as a hint of rock and lichen.

Palate : Juicy and precise, fresh and clear, and pleasantly creamy. You get the impression of a little pear cream on the palate, mingling with herbs, a little white stone fruit, green plums and citrus fruits. There is also a light herbal spiciness with a savoury, bitter and slightly salty finish.

