

2015 Claude Riffault Sancerre les Boucauds

From 10- to 50-year-old vines on marls and clays over Kimmeridgian limestone (terres blanches), all located around the domaine in Sury-en-Vaux, the 2015 Sancerre les Boucauds is a very clear, fresh and aromatic flavored wine that was partly fermented in stainless steel and partly in French oak barrels. Full-bodied and elegant, the wine has a round, almost creamy sur-lie texture, but also a refreshing, very well-integrated acidity. The 2015 has power but also a serious phenolic and mineral grip; it comes along as a persistently aromatic, well balanced Sancerre with well dosed power and lingering fruit flavors. Very nice purity and texture.

- Stephan Reinhardt (August, 2016)

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