



SÉBASTIEN RIFFAULT SANCERRE

RETURN TO
TERROIR
wine importers & educators

« Les Quarterons »

THE ESTATE Sébastien started taking over pieces of the family vineyards from his father, Etienne in 2004. The first thing he did was convert them to organic viticulture, a move Etienne was not expecting. But, pleased with the results, he let Sébastien transform the entire estate to an organic and then biodynamic property.

Sébastien is a student of the Sancerre region and can tell you the detailed history of its winemaking technique and tradition as well as the name of every plant that grows in his cover crops. His own viticulture and winemaking philosophies are heavily influenced by these traditions.



Now a reference around the world for natural winemaking, Sébastien quickly evolved into a mature winemaker with a worldwide following. His work has taken him to Japan, Noma in Copenhagen and the RAW Wine Fair in London.

TERROIR Les Quarterons comes from a five-hectare plot of silex, clay and limestone soil with small pebbles on the surface. It has south and southeast exposure on a hill with a slope of 20%. Yields are 35 hl/ha.

FARMING Certified Biodynamic and a member of the Renaissance des Appellations. Sébastien plows all of the vineyards with a horse and harvests all grapes by hand. His goal is for his Sauvignon Blanc to reach full ripeness which often means harvesting late into October.



GRAPES 100% Sauvignon Blanc. Twenty year old vines.

WINEMAKING Fermented in stainless steel with native yeasts. The wine stays in tank for 18 months on its lees to complete full malolactic fermentation. 2g/Hl sulfites added at bottling.

TASTING NOTES Les Quarterons is the most traditional of Sébastien's white wines. Floral and flinty with a defined yeasty character on the nose. It feels soft and full in the mouth, balancing the zesty minerality and flavors of lemon oil, yellow apple, mineral, and hint of fresh herbs.

FOOD PAIRING Roast chicken, mushroom leek risotto, sage pesto.