



# SÉBASTIEN RIFFAULT SANCERRE

## « *Skeveldra* »

**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** Skeveldra comes from a 1.75-hectare plot with a limestone base and topsoil of clay and large chunks of limestone. 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. Forty year old vines.

**WINEMAKING** Fermented in 8-15 year old neutral Burgundy barrels with native yeasts. The wine stays in barrel for 18 to 24 months on its lees to complete full malolactic fermentation. It is then aged in bottle for one year before release. No sulfites are added.

**TASTING NOTES** While not your typical Sancerre, the Skeveldra is an interesting twist on the traditional. It is light gold in color with floral, quince and citrus notes on the nose. The palate is driven by searing acidity and supported by a buttery texture and plethora of flavors: meyer lemon, ripe apple, apricot and vanilla. Minerality lingers on the long finish.

**FOOD PAIRING** Warm goat cheese salad, rillettes, briny, raw oysters