MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Château de Fosse-Sèche

Vin de France Rouge Laurasie

ABOUT THE ESTATE

- With a lineage that stretches back to the 1200s, the site of the current Château de Fosse-Sèche is one that has long been prized for excellent grapes.
- The modern incarnation of the estate was founded in 1998 by Adrien and Guillaume Pire and, of 45 hectares, only 15 are planted to vine. The rest of the estate is devoted to enhancing biodiversity, including alfalfa plantings, goats, bees, and a bird sanctuary.
- The estate lies on the edge of the Brossay plateau, a distinctive Jurassic-era flint terroir with gravel and clay.
- Fosse-Sèche is Ecocert and Biodyvin certified, and concrete is used for fermentation.
- These wines are favorites of critics and customers alike, who appreciate their uniqueness and purity of fruit, focused minerality, and expression of terroir.

APPELLATION
Vin de France

SUB-REGION
Saumur

GRAPE VARIETY
100% Cabernet Sauvignon

FARMING
Certified Biodynamic, Certified Organic

SOIL
Stone and flint

VINEYARDS & VITICULTURE
Located at the end of the Plateau de Brossay, which is unique in Saumur in that it does not have limestone. The site is a natural amphitheater. Biodiversity is prioritized and no chemicals are used in the vineyard.

HARVEST & VINIFICATION
Hand harvested. Maceration of less than seven days under controlled temperature. Native yeast fermentation in egg-shaped concrete tanks. Aged on lees for 14 months. Winemaking is approached naturally.

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x750mL