

# Château de Fosse-Sèche

## Vin de France Blanc Panthalassa

### ABOUT THE ESTATE

#### APPELLATION

Vin de France

#### SUB-REGION

Saumur

#### GRAPE VARIETY

100% Chenin Blanc

#### FARMING

Sustainable, Organic (Ecocert), Biodynamic (Biodyvin), Vegan

#### SOIL

Flint with gravel and clay

#### VINEYARDS & VITICULTURE

Located at the end of the Plateau de Brossay, which is unique to Saumur in that it does not have limestone. The site is slightly convex with fresh and windy exposure. Biodiversity is of paramount importance and no chemicals are used in the vineyard.

#### HARVEST & VINIFICATION

Hand harvested. Native yeast fermentation in egg-shaped concrete tanks. No racking before aging. Winemaking is approached naturally, so depending on the vintage, there is spontaneous malolactic fermentation. Made exclusively from botrytised Chenin Blanc grapes, which are then vinified as a dry white wine.

#### ALCOHOL BY VOLUME

14.0

#### PACK SIZE

12x750mL

