

Château de Fosse-Sèche

Vin de France Blanc Panthalassa

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% 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

