

# CHÂTEAU DE FOSSE-SECHE

## VIN DE FRANCE « ARCANÉ »

LOIRE

### Story

The Benedictine monks are the first to plant vines at Fosse-Sèche, over 800 years ago. Multiple centuries of housing leave traces of several eras : old wine tanks from the Middle-Age, a castle wall from the 16th century along with a chapel and a dovecote from the same time. It is also in Fosse-Seche that Paul Taveau created the Cabernet d'Anjou in 1905 !

In 1996, Guillaume and Adrien, along with their mother and step-father, leave thier vineyard in Madagascar and settle in Fosse-Seche in 1998.

The two brothers (twins) take over the Château de Fosse-Sèche in 2012 : Adrien in charge of the vineyard and Guillaume of the winemaking... among many other things !

### Grape variety

100% Chenin Blanc

### Terroir

Located at the end of the Plateau de Brossay, a geological curiosity : a stoney Jurassic soil of flint with gravel and clay but unlike the rest of the Saumur appellation, without any limestone (tuffeau)

Slightly convex land with fresh and windy exposure.

Fauna and flora preservation : member of the bird protection association, collaboration with a beekeeper, creation of a pond, plantation of hedges and trees, pollen fallows and various crops

### Winemaking

Hand picked grapes. Several sortings

No chemicals in the vineyard. Organic and biodynamic (Biodyvin) certifications

Natural fermentation on the lees in egg-shaped concrete tanks at a low temperature.

No raking before aging.

Spontaneous malolactic fermentation (depending on the vintages)

### Tasting notes

Nose : aromas of white flowers, honey, quince

Palate : fresh, round with a good minerality. Long finish

### Pairing suggestions

To be enjoyed with white fish (roasted seabass, sole meunière), shellfish (crab, lobster, crayfish), a chicken curry, a cheese plate...



### Press Review

91 pts Wine Advocate – 2015 vintage