



**TOP
SELECTION**
WINES & SPIRITS

CHÂTEAU de FOSSE-SÈCHE

“ARCANE” SAUMUR BLANC

2018



Grape Varietals

100% Chenin Blanc

ABV

13%

Soil Type

Jurassic plateau with stony structure with a mixture of flint and gravel slightly chalky. Perfect soil to allow the roots to grow deeper

Average Age of Vines

5 to 18 years old

Vinification

Fermentation at low temperature, ageing on lies for 7 month

History

Benedictine monks planted the first vines in Fosse-Sèche more than 800 years ago. In 1998, the Piré family, originally from Belgium but who most recently spent several decades making wine in Madagascar, purchased the 16 hectares of vines and medieval château.

Today, the quality-minded estate is run by twins Guillaume and Adrien. Using only organic and biodynamic techniques, they believe in low yields, late harvesting and picking only top quality fruit. Under the watchful supervision of Guillaume in the cellar, Château de Fosse-Sèche produces wines that are elegant, beautifully balanced with high concentration and depth.

Tasting Notes

Bouquet of mineral, floral and yeasty flavours framing elegant, ripe and well-concentrated fruit. Very pure and fresh on the palate, with an excellent structure and lingering salinity. Suggested Food Pairings: Meaty Fish, Poultry, Roasted Vegetables.