



**TOP
SELECTION**
WINES & SPIRITS

CHÂTEAU DE FOSSE-SÈCHE

“EOLITHE” SAUMUR ROUGE

2017



Grape Varietals

95% Cabernet Franc
5% Cabernet Sauvignon

ABV

12%

Soil Type

Jurassic plateau with flinty veins

Average Age of Vines

10-50 years

Vinification

Vat fermentation for 3-5 days. Wild yeasts. Aged on the lees for 27 months. No oak.

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.

Organic and bio-dynamic. Vegan.

Tasting Notes

Dark cherry colour with nose of dark fruit flavours, especially blueberries, enriched with spicy aromas of tobacco, and graphite. Medium-bodied and fresh, but concentrated with ripe fruit aromas of dark cherries and blackberries. Extremely well-balanced with silky tannins, delicate acidity and long finish. Suggested food pairing: Red meat (especially beef and lamb), pork, mushroom dishes.