

## Chateau de Fosse-Seche Arcane

COUNTRY	REGION	GRAPE	VINTAGE
France	Loire Valley	Chenin	2020

### ABOUT THE DOMAINE

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 chateau. 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. The average age of the vines are 5 to 21 years.

### WINEMAKING

The grapes are coming from Loire Valley, of which there are 6,170 vines per hectare. The wine is aged in stainless steel and an egg shape concrete tank on fine lees. The 2020 vintage in Loire Valley was exceptional. The viticulture practices are biodynamic.

### TASTING NOTES

The nose has pronounced aromas of apple, yellow flower and citrus fruits. On the palate, the wine is elegant, ripe and well-concentrated fruit. Very pure and fresh with a long finish, and lingering salinity.



### TECHNICAL NOTES

**Alcohol by volume**  
12.5%

**Acidity**  
4.35

**Residual Sugar**  
3.1

**Vegan**