

Chateau de Fosse-Seche Eolithe

COUNTRY	REGION	GRAPE	VINTAGE
France	Loire Valley	99% Cabernet Franc, 1% Cabernet Sauvignon	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. The fermentation occurs in stainless steel at low temperature. The wine is aged in stainless steel and egg shape concrete tank on fine lees. The 2020 vintage in Loire Valley was exceptional. The age of the vines are 5 to 21 years. Biodynamic viticulture practice. There are 6,270 vines per hectare.

TASTING NOTES

The nose exhibits dark fruit flavours, especially blueberries, enriched with spicy aromas of tobacco, and graphite. The palate is medium-bodied and fresh, but concentrated with ripe fruit aromas of dark cherries and blackberries. The wine is extremely well-balanced with silky tannins, delicate acidity and a long finish.



TECHNICAL NOTES

Alcohol by volume
12.5%

Acidity
3.67 g/L

Residual Sugar
1 g/L

pH
3.25

Vegan