

Chateau de Fosse-Seche Gondwana

COUNTRY

France

REGION

Loire Valley

GRAPE

100% Cabernet Franc

VINTAGE

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. The 2020 vintage in Loire Valley was exceptional. The average age of the vines are 60 to 65 years old. Biodynamic viticulture practices.

TASTING NOTES

The wine has a ripe, dark fruit nose with blackberry, black cherry. There's a hint of red cherry, floral violet tones, and a touch of graphite. On the palate, it's juicy, rich, and elegant with cassis, blackberry, and graphite flavours. There are notes of toasty oak and almonds. It has good concentration, balanced acidity, and medium+ intensity. The tannins are ripe, and it has a long finish.



TECHNICAL NOTES

Alcohol by volume
11.5%

Acidity
3.28 g/L

Residual Sugar
0 g/L

pH
3.00

Vegan