

Chateau de Fosse-Seche Panthalassa

COUNTRY

France

REGION

Loire Valley

GRAPE

100% Chenin Blanc

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 on fine lees. The 2020 vintage in Loire Valley was exceptional. The average age of the vines are 15 to 20 years old. Biodynamic viticulture practices. The harvest (October 2020) that produced this wine was affected by noble rot (*Botrytis cinerea*). These grapes were no longer golden but ranged in colour from old rose to chocolate. This represents an exceptional level of ripeness for grapes destined to produce a high-quality, long-lasting dry wine.

TASTING NOTES

The wine has got a complex bouquet of aromas, including ripe peach, apricot, orange marmalade and a deep concentration on the palate. The finish is long with great a balance.



TECHNICAL NOTES

Alcohol by volume
13.5%

Acidity
3.34

Residual Sugar
5 g/L

Vegan