Château de Fosse-Sèche

Vin de France Blanc Panthalassa



ABOUT THE ESTATE

APPELLATION
Vin de France

SUB-REGION
Saumur

GRAPE VARIETY
100% Chenin Blanc

FARMING
Sustainable, Organic (Ecocert), Biodynamic (Biodyvin), Vegan

SOIL
Flint with gravel and clay

VINEYARDS & VITICULTURE
Located at the end of the Plateau de Brossay, which is unique to Saumur in that it does not have limestone. The site is slightly convex with fresh and windy exposure. Biodiversity is of paramount importance and no chemicals are used in the vineyard.

HARVEST & VINIFICATION
Hand harvested. Native yeast fermentation in egg-shaped concrete tanks. No racking before aging. Winemaking is approached naturally, so depending on the vintage, there is spontaneous malolactic fermentation. Made exclusively from botrytised Chenin Blanc grapes, which are then vinified as a dry white wine.

ALCOHOL BY VOLUME
14.0

PACK SIZE
12x750mL