

2024 Les Fossiles

Domaine Beauséjour | AOC Touraine, Loire Valley, France

Domaine Beauséjour farms the hillsides of Noyers-sur-Cher in Touraine, land the Trotignon family worked for five generations before Arnaud and Sibylle Lechat bought the estate in 2022. Les Fossiles is mostly Gamay with a small cut of Cot, the old Loire name for Malbec, off vines averaging 30 years on sand over flint clay. An easy, early-drinking red that leans on fruit over structure.

VINTAGE

2024 was rainy and cool, which pushed the acidity up a notch.

TERROIR

3.5 hectares on the hillsides of Noyers-sur-Cher in Touraine. Vines average 30 years old on sand over flint clay, a soil the domaine credits for the wine's power and roundness. Farmed with natural grass cover between rows and controlled yields.

WINEMAKING

Harvested by machine on September 5, 2024. Traditional whole-cluster fermentation for one month at 72–77°F with malolactic, then nine months in stainless steel before bottling in July 2025.



serving temp
54–55°F

TASTING NOTES

Bright, crystalline red. Whole-cluster fermentation lifts the aromatics and keeps the fruit primary. On the palate, red fruit, cassis, and spice carry through to a floral finish.

FOOD PAIRING

- Rillons, boudin, and barbecue
- Poultry and Touraine capon

varietals 85% Gamay, 15% Cot (Malbec)

farming Sustainable

alcohol 13%

residual sugar < 0.2 g/L

pH 3.8

acidity 5.6 g/L

SO₂ Free: 21 mg/L, Total: 52 mg/L

fermentation Stainless steel, whole cluster, 1 month at 72–77°F

aging 9 months, stainless steel tank

