

# Clos Roussely

France - Loira - Angé



CHENONCEAUX TOURAINE BIO  
100% Sauvignon

**Production area:** Touraine Chenonceaux

**Terrain:** argilloso-calcareo

**Harvest:** manual

**Vinification:** slow fermentation

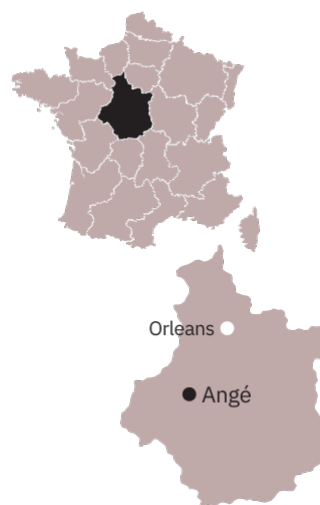
**Refinement:** In tank for up to 10 months on fine lees

**Color:** straw yellow

**Fragrance:** fruity

**Flavor:** soft and round

**Alcoholic Grade:** 13% vol



**Ownership/Founders** Vincent Roussely / Anatole Roussely

**Start of Activity** 1910

**Vitiviniculture** Certified Organic

**Hectares** 10

**Bottles produced** 50.000

Located in the small village of Angé-sur-Cher, in the heart of Touraine and Touraine-Chenonceaux appellations, the Domaine is led by Vincent Roussely who represents the 4th generation of the family of winemakers. Certified in Organic Agriculture since 2007, it can count on 80 year-old vines that insist on a clayey-limestone terroir with many flints, where the temperate climate allows Sauvignon Blanc to express itself at its best and also Cabernet Franc is interpreted in a masterly way. Old vines worked with the horse, great attention to plant diversity and care of the vine make Clos Roussely a perfect interpreter of Touraine.