

Clos Roussely

France - Loira - Angé



IRRÉDUCTIBLE BLANC

100% Sauvignon Bianco

Terrain: argilloso-calcareo

Harvest: manual

Vinification: in 400-litre oak barrels. No additives, then in amphorae

Refinement: 12 months in amphora

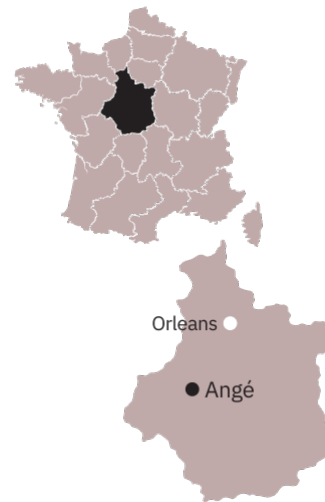
Color: giallo paglierino

Fragrance: fruity aromas

Flavor: delicious and refreshing

Alcoholic Grade: 12,5% vol

GR



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.