

Clos Roussely

France - Loira - Angé



RÊVE DE GOSSE VDF

60% Pineau d'Aunis, 20% Côt, 20% Cabernet Franc

Production area: Touraine

Terrain: argilloso-calcareo

Harvest: manual

Vinification: 21-day maceration, malolactic fermentation in 400-liter barrels

Refinement: 12 months in French oak barrels, bottling in September

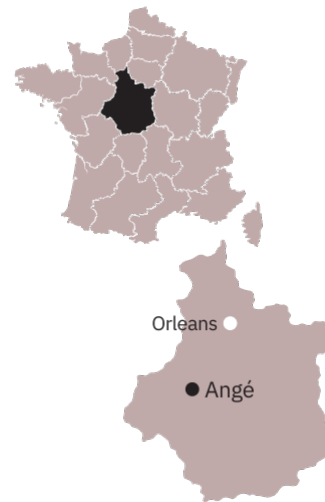
Color: ruby red

Fragrance: very ripe red fruits

Flavor: Tannic with nice balance with good aging potential in the bottle

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.