

# CLOS ROUSSELY

## L'ESCALE TOURAINE SAUVIGNON BLANC



100% Sauvignon Blanc. Aromas and flavors of grapefruit, lemon, pineapple, ripe stone fruit, nettles and fresh herbs. Elegant, pure and precise. Juicy, fresh and thirst-quenching with fleshy stone fruit, bright acidity and minerality on the generous finish.

A Sancerre style wine without the price tag. Beautiful as an aperitif. Pair with cold salads, grilled vegetables, seafood, spicy dishes, salty snacks and cheeses. Organic.

Angé, Loire Valley, France. The vineyard is located in the heart of the village of Angé, and overlooks the shores of the Cher river.

Located in the Touraine and Touraine-Chenonceaux appellation area, Loire Valley, France. It extends almost 20 acres and is certified Organic since 2007. The oldest vines in the domaine are 80-years-old. The terroir is clay-limestone with flint. The

oldest vines are plowed by horse and many different types of trees and plants grow throughout the vineyard to promote biodiversity. The vineyard is also the home to horses, donkeys and sheep. Harvest is done manually. Vinification takes place in cellars dug into the tufa under the vineyard, dug 250 years ago and specially adapted for winemaking and wine aging.

They sum up the philosophy of the estate; modern but traditional. Custom shaped stainless steel tanks have been built inside the rock walls itself. Imagine a tank with a wall of 1.20 meters thick! The constant temperature allows for slow fermentation and storage of the wine without thermal variations. Some cuvées are aged in 400 liter French oak barrels, cleaned and steamed annually. The wines are made naturally without commercial yeast or fining. This is accomplished by rigorous work in

the vineyard and then the cellar. It guarantees authentic wines that respect the place they come from as well as the consumer. Sulfur is used in small amounts. The vines for this wine were 25 years old. Spontaneous fermentation with native yeasts, aged 6 months in stainless steel tanks.

The Roussely family bought this property in 1917. Today, Vincent Roussely represents the fourth generation in his family to care for the vines at Clos Roussely. He is a proud traditionalist and considered by his peers to be a dynamic wine maker producing the very finest wines of their beautiful and ancient region.

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### *Tasting Note:*

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### *Shelf Talker:*

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