

# CLOS ROUSSELY

## ORANGE SAUVIGNON BLANC VIN DE FRANCE



Sauvignon Blanc, Menu Pineau and Chenin Blanc. Aromas of orange peel, apricot and citrus pith. The palate has white wine tannin for sure but well balanced by good acidity. Flavors of grapefruit, fresh apple, candied orange peel, yellow fleshed stone fruits and clay minerality. Very gourmand. Organic.

The vineyard is located in the heart of the village of Angé and overlooks the banks of the Cher. Located in the Touraine and Touraine-Chenonceaux appellation area, Loire Valley, France. It extends over 20 acres. The oldest vines of the domain are 80 years of age. Flinty, clay-limestone soil, temperate climate. The soil is maintained with respect by plowing. No herbicides, pesticides or chemical molecules. The oldest vines are plowed by horse and many different types of trees and plants have been planted throughout the vineyard to protect the vines and promote biodiversity within the farm. The vineyard is also home to horses, donkeys and sheep. Harvest is done manually.

The vinification takes place in cellars dug 250 years ago into the tufa under the vineyard. Custom shaped stainless-steel tanks have been built inside the rock walls itself. The constant temperature between the seasons allows for slow fermentation and storage of the wine without thermal variations. 3 weeks skin-maceration. Aged 5 months in tank. Made naturally without commercial yeast or fining.

Back in the 18th century, Clos Roussely was an outbuilding of the enormous castle perched at the center of the village of Angé-sur-Cher. Even today, its meter-and-a-half thick walls do a better job of insulating the ancient winery than most modern constructions, and the 250-year-old, hand-dug caves are stacked floor-to-ceiling with perfectly conditioned barrels. The transition from outbuilding to winery began in 1917, when Anatole Roussely purchased it with the intention of converting it into a winemaking facility. He was the first of four generations to pour his life's work into the Clos, and today his great-grandson, Vincent Roussely, carries on the tradition with the same meticulous attention to detail.

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### *Tasting Note:*

#### CLOS ROUSSELY ORANGE SAUVIGNON BLANC VIN DE FRANCE

Sauvignon Blanc, Menu Pineau & Chenin Blanc. Aromas of orange peel, apricot & citrus pith; light tannins balanced by good acidity; flavors of grapefruit, fresh apple, candied orange peel, yellow fleshed stone fruits & clay minerality. Organic.

### *Shelf Talker:*

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