

CLOS ROUSSELY TEMPS DANSE TOURAINE ROSÉ



Pineau d'Aunis, Gamay and Cabernet Franc. Bursting with vibrant aromas of fresh grapefruit, raspberry, citrus and delicate rose petal, undercut by a distinct peppery spice and earthy vegetal undertones. Dry, light-bodied, and tart, balancing a core of bright red fruits—like cherry and strawberry—with an energetic, punchy acidity and subtle mineral traits from the local limestone. Finishes crisp, clean and refreshing, leaving a lingering impression of white pepper and mouth-watering citrus. Organic.

Clos Roussely spans 22 acres in the heart of the village of Angé-sur-Cher, directly overlooking the river banks. The vines sit on clay-limestone (argilo-calcaire) soils rich in tuffeau stone, interspersed with pockets of flinty silex. The blend features 40-year-old estate vines mixed with selected parcels from trusted partner-growers along the north and south banks of the Cher. Hand-harvested with strict sorting.

The grapes undergo immediate direct pressing to maintain a delicate, pale salmon-pink extraction. Fermentation with native yeasts in stainless-steel tanks at a low, slow temperature. Aged in tanks for 5 months without any oak barrel contact. This happens entirely inside the estate's 250-year-old underground tuffeau caves, which provide cool, naturally stable temperatures.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CLOS ROUSSELY L'ESCALE TOURAINE ROSÉ

Pineau d'Aunis, Gamay & Cabernet Franc.
Aromas of grapefruit, raspberry, citrus, rose, peppery spice & earthy vegetal undertones; dry, light-bodied & tart; a core of bright red fruits with punchy acidity & minerality; white pepper and citrus on the crisp, clean & refreshing finish. Organic.

Shelf Talker:

CLOS ROUSSELY TOURAINE ROSÉ TEMPS DANSE



Pineau d'Aunis, Gamay & Cabernet Franc.
Vibrant aromas of grapefruit, raspberry, citrus & delicate rose petal, with peppery spice & earthy vegetal undertones. Dry, light-bodied & tart, balancing a core of bright red fruits with an energetic, punchy acidity & subtle mineral traits. Finishes crisp, clean & refreshing, leaving a lingering impression of white pepper & mouth-watering citrus. Organic.

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