

CLOS ROUSSELY

TOURAINE 'LE CLOS'

ORIGIN

Touraine, Loire, France

WINE TYPE & VARIETIES

Still dry white, Sauvignon Blanc

VINEYARD

Within Touraine

SOIL

Clay-limestone with pockets of silex

AGE OF VINES

Around 30 y/o

VITICULTURE

Certified organic with biodynamic practices

VINIFICATION

Manual harvest, ambient yeast fermentation in stainless steel, 8 months aging on lees in stainless steel.
Minimal sulphur, minimal fining and filtering.

In a region increasingly shaped by mechanization and mass-market production, the picturesque Clos Roussely stands as a proud guardian of tradition, biodiversity, and indigenous grape varieties. Vincent Roussely represents the fourth generation of his family to craft wine in the heart of the village of Angé, along the river Cher. Since 2007, he has cultivated the estate using a combination of manual labor, mechanical tools, and horse-drawn methods. This thoughtful approach has significantly enhanced the health of the vineyards, cover crops, and grapes—developments that are directly reflected in the quality of his wines.

Spanning 9 hectares, the certified vineyards are planted primarily with Sauvignon Blanc, which thrives in soils composed of clay and limestone, with pockets of flinty silex. In addition to Sauvignon Blanc, Vincent also cultivates smaller parcels of Côt, Pineau d'Aunis, Cabernet Franc, and Gamay.

The winery's cellar is an underground tuffeau tunnel dug directly beneath the vines and used for winemaking for over 250 years. Stainless steel tanks are now set into carved recesses within the soft stone walls. Harvesting is done manually, and vinification involves minimal intervention. Fermentations occur spontaneously and proceed naturally and slowly. Depending on the vintage, select parcels are fermented and aged in 400-liter French oak barrels.

Vincent's wines express a deep sense of place and vitality, yet they carry an extra dimension that makes them both compelling and immensely drinkable. He brings new energy and vision while remaining humbly attuned to the natural rhythms of the land.



VIN

EST. 2012