



Clos Roussely - L'Eclos Touraine, France



The Clos Roussely was a dependency of the castle of the village of Angé sur Cher between the 18th and 20th centuries. Vincent, the current owner represents the 4th generation of winemakers at Clos Roussely.

The Clos Roussely vineyard is located in the heart of the village of Angé sur Cher, and overlooks the shores of the Cher river. Located in the best areas of the Touraine and Touraine-Chenonceaux appellations, the estate covers 8 hectares of certified organic vineyards (since 2007). The oldest vineyards on the estate are over 80 years old.

The terroir is mostly clay and limestone with large flint deposits. The climate is relatively mild, which allows a superb expression of the best characteristics of the Sauvignon Blanc grape. This grape variety represents 80% of the surface of the area of Clos Roussely. The other varieties on the estate are Côt (Malbec), Pineau d'Aunis, Cabernet Franc and Gamay.

The soil is worked in environmentally friendly ways, with manual and horse-powered plowing and aerating. The estate does not use herbicides, pesticides or chemical molecules.

The estate prides itself in protecting plant and animal diversity within the local ecosystem.

L'Eclos is a fruit forward wine with a light and refreshing structure with expressive citrus and white flower aromas. L'Eclos is perfect for apéritifs, appetizers, seafood, shellfish or goat cheese. Ageing Potential: 2 to 3 years



Certified organic



Hand harvest



100% Sauvignon Blanc



Age of Vines : 25 ans



Stainless Steel Ageing



Yield: 45 HI/Ha



Soil: clay and limestone mix



20 000 bottles



Traditional fermentation with wild yeasts in stainless steel for 45 days.
Aged on fine lees in steel vats for two months.