



Clos Roussely

Touraine, France

History of the Domaine

Fourth-generation winemaker Vincent Roussely farms nine hectares in the heart of Touraine and Touraine-Chenonceaux along the Cher river. His family's cellar is a traditional Loire cave dug into a tuffeau tunnel beneath the vines, and has been used for vinification for over 250 years. His family history with the estate began in 1917, when Anatole, his great-grandfather, bought Clos Roussely, a former outbuilding of the castle in Angé-sur-Cher, and converted it into a winemaking facility. Subsequent generations saw the estate change from full production to negociant and back again, with Vincent resuming full winery operations from the time he took over in 2001. Since then, Vincent has converted the estate to organic farming and is dedicated to biodiversity and conservation on his property.

Julian Sinclair & Clos Roussely

We first tasted the Clos Roussely wines in early 2023, in partnership with Stork Selections, an excellent French export portfolio that we are happy to partner with and grow our Direct Imports. We look forward to paying the estate a visit in the near future.

Viticulture & Winemaking

Vincent's vineyards are mostly planted to Sauvignon Blanc on a mixture of clay and limestone soils, with pockets of silex nurturing his oldest vines, many of which exceed 80 years old. He also grows some Côt, Pineau d'Aunis, Cabernet Franc, and Gamay.

Since 2007, Clos Roussely has been certified organic. Vincent farms his vineyards by hand, with the oldest vines being plowed by horse. Younger vine rows are plowed carefully and no herbicides, pesticides, or chemicals are ever used in any of the vineyards. The vineyards are also home to horses, donkeys and sheep.

In the 250-year-old, hand dug tuffeau cellar, spontaneous fermentation takes place for the most part in new inox tanks recently added to the winery, designed specifically to fit into carved alcoves in the cave itself. All ferments are native and take place very slowly at cool temperatures. Some parcels are entirely vinified in 400L "futs" of French Oak and Vincent also has some clay amphora in his production. The wines are crossflow filtered, but no fining is used, and no inputs are made other than a small amount of sulfite - 45mg/l total.

Wines



2022 L'Escale Sauvignon Blanc

100% Sauvignon Blanc from Touraine AOC. The vines are an average of 25 years-old, grown on clay and limestone soils. Fermentation takes place in stainless steel, and the wine is aged for 6 months post-ferment, also in stainless steel. Unfined, minimal SO₂.



2021 Canaille Gamay

100% Gamay from Touraine AOC. Vines range from 25-50 years old, grown on limestone and clay soils. Fermentation takes place in stainless steel, and the wine is aged for 6 months post-ferment, also in stainless steel. Unfined, minimal SO₂.