

**APPELLATION**

VIN DE FRANCE

COLOR

RED WINE

VINTAGE

2021

FARMING

ORGANIC CONVERSION

VINE AGE

25-50 YEARS

VARIETAL

100% GAMAY

ALCOHOL

12.5%

SOIL

CLAY & LIMESTONE

FERMENTATION

MACERATION OF 6-8 DAYS.

FERMENTED WITH NATURAL YEASTS.

AGING

6 MONTHS IN STAINLESS STEEL TANK.

FILTERED. UNFINED.

SO2

30 MG/L

AGING POTENTIAL

3-5 YEARS

CASES PRODUCED

2 500 CASES

SUGGESTED RETAIL PRICE

\$17

TASTING NOTES

"the wine is red with purple reflections, and exuberantly fragrant right out of the bottle, even with a slight 'bistro-inspired' chill. no need to overthink this one—tannins are perfectly supple after two years of aging, dry and silky enough to pair perfectly with medium-rare steak frites but fine enough to enjoy without anything more than good company. canaille bursts with muddled raspberries and cool earth notes on the nose, but drinks more savory, firm and restrained than you might expect on the palate. the old vines give depth to a bushel of black cherries and fresh nutmeg notes, each mouthful highlighted by firm acidity and a lingering note of wet-clay minerality. it's a bottle full of easy pleasures, terrifyingly easy to drink and wonderfully hard to forget. crazy as we are for cru beaujolais, there are other parts of france that should not be ignored if you are a die-hard gamay fan. this loire valley rendition is one of the most distinguished examples we've tasted all year!"

- ian cauble, master sommelier

CLOS ROUSSELY

CANAILLE

THE STORY

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.

In 1917, Anatole, the great-grandfather, bought the Clos and set up shop as a winegrower and distiller. Marcel, the grandfather, developed the vineyard and in 1947 created a wine trading company. At the beginning of the 1980s, Jean Claude and Nicole, Vincent's father and aunt, devoted themselves to the development of the trading company and left it to a winegrower from the village to take care of the Clos vines. Vincent Roussely decided to take over the operation and buildings of the old trade in 2001. From then on, he continues to bring this place back to life, to develop it to better welcome and share his passion for wine.

The vineyard is located in the heart of the village of Angé and overlooks the shores of the Cher. Located in the Touraine and Touraine-Chenonceaux appellation area. It extends over 8 hectares certified in Organic Agriculture (since 2007). The oldest vines of the domain are 80 years old. The clay-limestone terroir with filled with flint soil, as well as the temperate climate allow a superb expression of Sauvignon Blanc. This grape represents about 80% of the estate. The other grape varieties of the estate are Côt, Pineau d'Aunis, Cabernet Franc and Gamay.

The soil is maintained with respect by plowing and scratching the soil. No herbicides, pesticides or chemicals are ever used in the vineyard. 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 into the tufa under the vineyard. These galleries were dug 250 years ago and specially adapted for winemaking and wine aging. They sum up the philosophy of the estate, modern but traditional. Custom shaped stainless steel tanks have been built inside the rock walls itself. Imagine a tank with a wall of 1.20 meters thick!

The constant temperature between the seasons allows for slow fermentation and storage of the wine without thermal variations. Some cuvées are aged in 400 liter French oak barrels, cleaned and steamed annually.

The wines are made naturally without commercial yeast or fining. This is accomplished by rigorous work in the vineyard and then the cellar. It guarantees authentic wines that respect the place they come from as well as the consumer. Sulfur is used in small amounts.

Time does its work and not chemistry ...

