



Lise et Bertrand Jousset

« Premier Rendez-Vous »

Montlouis-sur-Loire

RETURN TO
TERROIR
wine importers & educators



THE ESTATE Bertrand and Lise Jousset, Loire Valley natives, share a love for the noble Chenin Blanc so in 2003, when they found out about a small property that was for rent in Montlouis, they jumped on it. Located in Touraine on the left bank of the Loire River opposite Vouvray, Montlouis has become known as a place where land can be had at a more reasonable price and many young, aspiring vigneronns have recently flocked here.



Lise grew up on a dairy farm in Deux Sevres, a town slightly south of Nantes. Her introduction to the wine world started while she was working as a server in restaurants in London and France, eventually joining the ranks of sommeliers in Paris.

Bertrand was the son of a butcher in Chartres. He spent six years in the military before enlisting in a viticulture program in Amboise. Afterward, he worked under Michel Auge in Loir-et-Cher, then worked in Switzerland and finally with Vigneau-Chevreau in Vouvray.



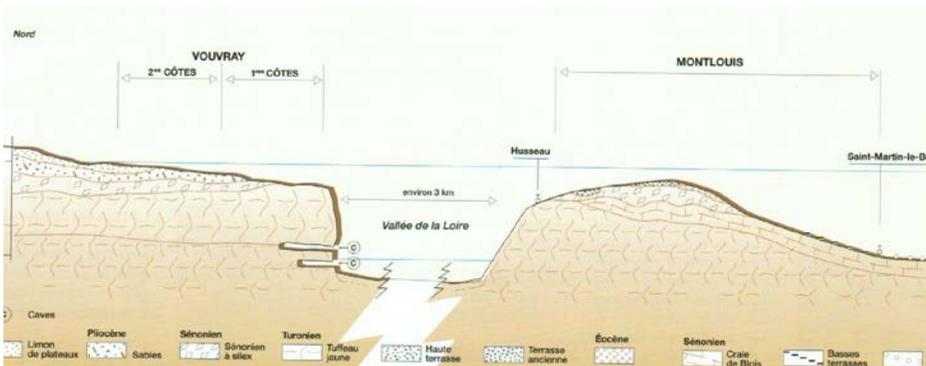
Roughly speaking, Bertrand is in charge of the vineyards and Lise takes over in the cellar. They've taken great pains to reinstate true microbial activity into the soil and ensure there is a proper balance of plant and animal life in the vineyards.

TERROIR Clay and flint for the 70 year-old vines; sand and flint topsoil with limestone subsoil for the 40 year-old vines.

FARMING Ecocertified Organic. Yields are 30 hl/ha.

GRAPES 100% Chenin Blanc. Two plots of land, one with 70 year-old vines and one with 40 year-old vines.

WINEMAKING All grapes are hand harvested. No pumps are used in the winery, only gravity. The wine is fermented with wild yeasts in 400 and 600 liter barrels that are from 1 – 8 years old. It ages here for 6 – 7 months and the two terroirs are blended one month prior to bottling.



TASTING NOTES This wine maintains a razor sharp balance between fruit and acidity. It is rich yellow gold in color with notes of white nectarine, orange blossom, lemon and a savory, herbal quality. Stunning minerality balanced with distinct textural richness showcases the best of Chenin Blanc.

FOOD PAIRING Black cod in miso sauce, pork chop or aged goat cheese.