



Lise et Bertrand Jousset

« Exilé »

RETURN TO TERROIR
wine importers & educators

Pétillant Naturel Blanc



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.



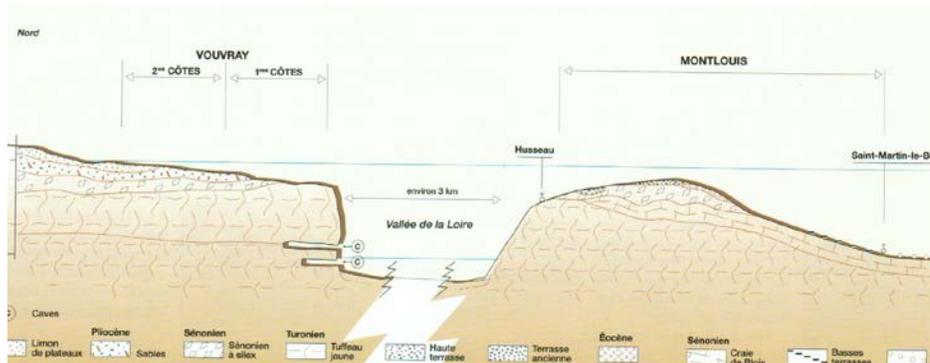
Roughly speaking, Bertrand is in charge of the vineyards and Lise takes over in the cellar. They've taken great pains to reinstate true microbial activity into the soil and ensure there is a proper balance of plant and animal life in the vineyards.

TERROIR Primarily clay soil from plots in Saumur and Azay-le-Rideau. 2013 is the first vintage for their Éxilé series - made from purchased grapes, also farmed organically.

FARMING Ecocertified Organic. Yields are 35 hl/ha.

GRAPES 100% Chenin Blanc. 20 – 50 year-old vines.

WINEMAKING All grapes are hand harvested. No pumps are used in the winery, only gravity. Half of the grapes are fermented in 400 and 600 liter barrels that are from 2 - 10 years old. The other half is fermented in cuve. Both fermentations are done with native yeast only. Bottled in June after the harvest and disgorged the following January.



TASTING NOTES Delicate, with characteristic Chenin apple and chalky notes. Fine bubbles and long finish.

FOOD PAIRING Fried food, fish and light pork and chicken dishes, pasta in a creamy sauce.