

Éxilé

Blanc • Chenin

# Lise et Bertrand Jousset

« Exilé »

## Vin de France

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.



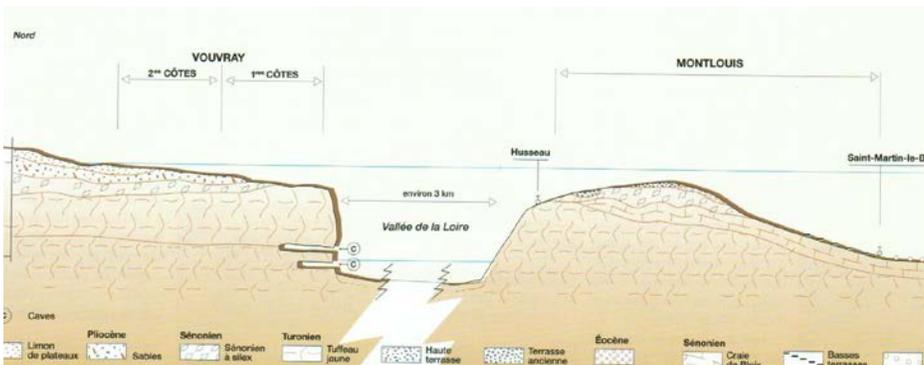
Roughly speaking, Bertrand is in charge of the vineyards and Lise takes over in the cellar. They've taken great pains to reinstate true microbial activity into the soil and ensure there is a proper balance of plant and animal life in the vineyards.

**TERROIR** Sourced from several plots in Anjou, including Savennières, Angers and Saumur. 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 - 70 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 2 - 8 years old. Aged here for 8 months before bottling.



**TASTING NOTES** White peach, floral notes and green apple on the nose. Fine and light with intense minerality that prolongs the mouthfeel and finish.

**FOOD PAIRING** Lovely as an aperitif or with goat cheese, sushi or other shellfish.