Lise et Bertrand Jousset
« Exilé »

Rosé pétillant

Pétillant Naturel Rosé

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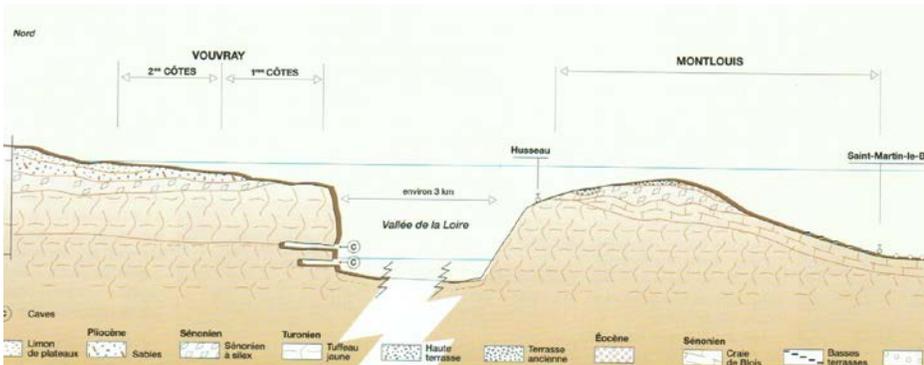
Roughly speaking, Bertrand is in charge of the vineyards and Lise takes over in the cellar. They've taken great pains to reinstate true microbial activity into the soil and ensure there is a proper balance of plant and animal life in the vineyards.

TERROIR Clay and limestone soil from plots in Saint Nicolas de Bourgueil. 2013 is the first vintage for their Éxilé series - made from purchased grapes, also farmed organically.

FARMING Ecocertified Organic. Yields are 40 hl/ha.

GRAPES 100% Cabernet Franc. 20 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 liter barrels that are 8 years old. Bottled in February after the harvest and disgorged in July.

TASTING NOTES Fine bubbles and loads of red fruits – raspberry, currant and strawberry – on the palate. Refreshing and delicate.

FOOD PAIRING Fresh goat cheese, grilled fish, Greek salad.