



# Lise et Bertrand Jousset

« Singular »

## 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.



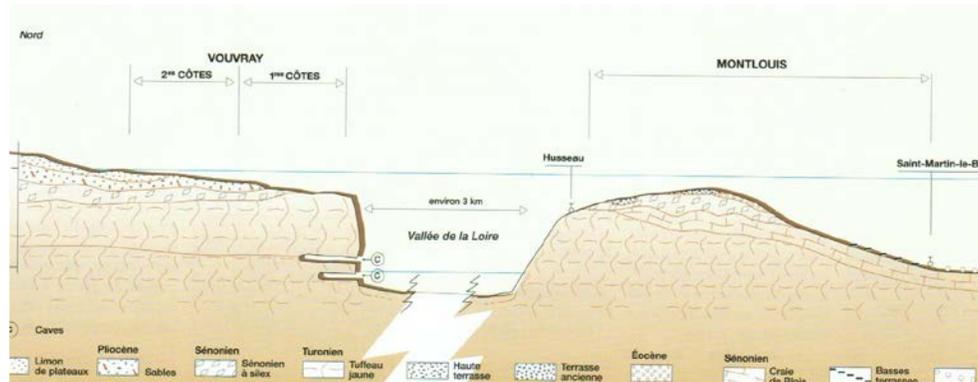
Roughly speaking, Bertrand is in charge of the vineyards and Lise takes over in the cellar. They've taken great pains to reinstate true microbial activity into the soil and ensure there is a proper balance of plant and animal life in the vineyards.

**TERROIR** The Singular comes from vines planted in one of the highest esteemed pieces of terroir in Montlouis- Le Clos aux Renard, which has limestone clay soil and subsoil. The Joussets own 1.3 ha of this vineyard.

**FARMING** Ecocertified Organic. Yields are 25 hl/ha.

**GRAPES** 100% Chenin Blanc. 60 – 80 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 – 3 years old. It ages here 12 months before bottling.



**TASTING NOTES** Truly a wine of complexity and power. Tension between mineral and texture are balanced by citrus, floral and white fruits, and a savory finish. Bertrand and Lise recommend decanting before serving.

**FOOD PAIRING** Pork, seared scallops, aged sheep or Comté cheese.