



Lise et Bertrand Jousset

« Les Audouines »
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.



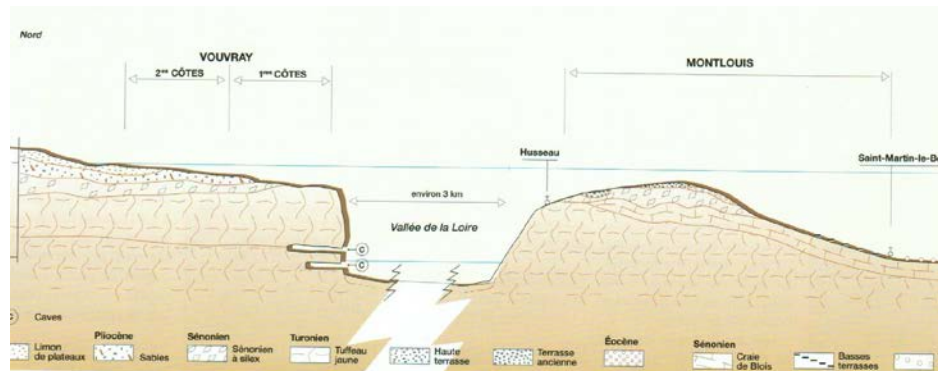
Roughly speaking, Bertrand is in charge of the vineyards and Lise takes over in the cellar. They've taken great pains to reinstate true microbial activity into the soil and ensure there is a proper balance of plant and animal life in the vineyards.

TERROIR Silex, limestone and clay soil

FARMING Ecocertified Organic. Yields are 45 hl/ha.

GRAPES 100% Chardonnay | 20 yr old vines

WINEMAKING Fermentation in cuve | Native yeasts | Bottled after 6 months



TASTING NOTES Balanced with striking minerality. A full mouthfeel leads to citrus and smoke on the finish.