



Lise et Bertrand Jousset

« Rose à lies »

Pétillant Naturel

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 sommeliere 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.

"Rose à lies" sounds like the traditional French name, Rosalie, but also refers to the fact that the wine sits on its lees after fermentation.

TERROIR Sand and silex on the surface, on top of a limestone base.

FARMING Ecocertified Organic. Yields are 40 hl/ha.

GRAPES 50% Gamay, 50% Grolleau. 40 year old vines

WINEMAKING All grapes are hand harvested. No pumps are used in the winery, only gravity. The wine spends about 18 hours on the skins before pressing. Fermented with wild yeasts in 400 liter barrels that are 4-7 years old. Bottled in February after the harvest and disgorged in March. The only addition is a small amount of sulfur.

TASTING NOTES Dry with soft bubbles, notes of strawberry, raspberry and a touch of earth. Tangy orange on the finish.

FOOD PAIRING A classic brunch and aperitif wine that will also pair with a fruit dessert, this wine will work for just about any occasion.