



Domaine/ Winery: Jousset

Vignerons(s): Lise & Bertrand Jousset

Varietal: Cabernet Franc

Region: Saint Nicolas de Bourgueil, France

Saint-Nicolas-de-Bourgueil is on the border between Anjou & Touraine - the vineyard lies entirely within the village on south-facing slopes with forest to the north protecting the vines from the cold winds

Cabernet Franc is dominate here and has been since 1152 so if practice makes perfect - perhaps cabernet franc has found perfection here!

Name of Wine: Exile Rouge

Soil: old silt deposits with deep soil made of sand and gravel
a third of the vineyard stretches across a Turonian chalk limestone hillside covered with sand

Vinification/ Maturation: Native yeast

100% ecocertified organic - BIODYNAMIC
carbonic maceration

biodynamic farming, everything done by hand, sorting in the vineyard
no sorting table

Notes:

In 2012, Lise and Bertrand lost most of their own grapes due to severe rains and a cold summer. They needed to actually make wine and have something to sell in order to survive and so Exile was created. This label is a collaboration of sorts - grapes from friends who are like-minded are purchased. The Jousset's still hand harvest and sort in the vineyard; the wine made at the domaine by Lise & Bertrand. Today Exile is an admirable and necessary accompaniment to the wines of Jousset! Sebastian David is a biodynamic vigneron from St. Nicolas de Bourgueil. Bertrand has so much respect and admiration for Sebastian so it was natural that the Cabernet Franc grapes for this wine come from Sebastian.

Tasting Notes:

juicy and delicious wine with aromas of wild fruits - black-raspberry & plums. Pepper and earth abound! The palate follows through with black fruit, spice and earthy flavors backed by citrusy acids. Soft and lush quite delicious!
Serve cool with grilled chicken and pork, charcuterie and mild cheeses

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about Lise & Bertrand Jousset

Montlouis is located in Touraine - on the left bank of the Loire River opposite Vouvray - and until recently was considered not much more than Vouvray's sidekick. But as land prices rose in Vouvray and all over the Loire, Montlouis exploded. Young vigneronns like Lise & Bertrand have been coming over the last few decades, creating a noticeable shift and bringing this appellation into its own.

Both Lise & Bertrand were born in the Loire Valley. Lise on a dairy farm south of Nantes and Bertrand in Chartes, the son of a butcher. As adulthood overtook them both, Lise became a server then sommelier in Paris and London. Bertrand spent six years in the military then enrolled in a viticulture program located in Ampuis. He worked with Michel Auge then went to Switzerland and was working in Vouvray with Vigneau-Chevreau when the "opportunity" arose!

Knowing they wanted to work with Chenin Blanc but needing to make a living, Lise & Bertrand were considering a move to Montpellier when they found out about a small property that was for rent in Montlouis. Perhaps it was too early but how could they say no to this incredible opportunity. Plans changed and soon they were signing a lease.

The Jousset's are firmly committed to organic/ biodynamic viticulture - their approach is simple *"we want to make wines that express their character and their origins, in other words 'living wines.'* For this we need living soils with great microbial activity and living vineyards with a balanced animal and vegetal life in our parcels. This firmly excludes herbicides that kill the soils, fertilizers that maintain the plant by "feeding-tube" deprived of its natural nourishment and pesticides and fungicides that pollute our environment". Because the land had been farmed conventionally, returning the land to it's natural state would require a lot of work but with vines between 30 and 130 years old (even some *franc de pieds* or pre-*phylloxera* vines), it was worth it!

It was a big risk and terrifying financially. And in true Lise & Bertrand style, they made it fun! Fast forward a decade or so: they own the land and are able to make beautiful wines of **nature** from their 11 hectares in and around Montlouis-sur-Loire. Working with Chenin Blanc in Montlouis, they also grow Gamay, Grolleau and Chardonnay on parcels in Touraine.

Although Bertrand is in charge of the vineyards and Lise takes over in the winery, they are true partners with the vines, the wines and their young daughter. Having taken such great pains to reinstate true microbial activity into the soil and to ensure there is a proper balance of plant and animal life in the vineyards, there is no "cooking" in the cellar! from the Jousset's - *"We let our wines make themselves naturally without the use of oenologic products - sometimes a little sulfur and only what's necessary! Fermentations are with wild yeasts, of course - they are the soul of our wines as they transmit their origins, the terroir and the vintage. Our wines age slowly in barrels in a careful exchange with the air - we don't wish to "oak" our wines thus we mix the size and age of barrels in our different cuvées...in a mix of older 225, 400 and 600 liter barrels and bottled with little to no sulphur."*

Since coming on the scene, Jousset has been hailed as one of the rising stars in the Loire Valley and the natural wine world. The wines are clean, unpretentious and speak eloquently of terroir and life.