DOMAINE JOUSSET

Version longue

asian pear • turmeric • almond

Lise and Bertrand Jousset are first generation vignerons. Previously, Lise worked as a sommelier in Paris and Bertrand was in the military, seeking a new path in tune with nature he began to study oenology. Together, they sought an estate with two things in mind, Chenin Blanc and the idea that "*wine is made to be drunk and shared*." This led them to Montlouis in 2004, where they initially rented a patchwork of 27 parcels, beginning their self-propelled journey into winemaking. They purchased these same plots of land in 2011. Different terroirs and soils compose each unique parcel. Wanting to express the terroirs with authenticity they have worked the land organically since inception, opting out of herbicides and fertilizers. Mirroring this principle to the cellar was an obvious decision; low intervention wine making with conscious, thoughtful vinification.

ESTATE

Location/Appellation	Montlouis / Touraine / Loire Valley
Founded	2004
Farming	Organic (certified 2008) / Biodynamics practices
Size	8 ha

WINE

Variety/Blend	Chenin Blanc
Soil	mix of clay, sand, & flint w/tuffeau bedrock
Vines	Various ages ~5-100 years old
Production	

TERROIR, FARMING, & WINEMAKING

This cuvée comes from eight different parcels where the varying topsoil is composed largely of clay, sand, and flint; a bedrock of tuffeau reflects the overall typicity of Montlouis. Each parcel with its own identity is highlighted by thoughtful and natural tillage. No chemicals or synthetic applications, only natural products and biodynamic preparations. The biodynamic method has been gradually introduced over a six-year period starting in 2015, using the main preparations on the vines and following the lunar helping to create a symbiotic relationship between the farmer and the land. "*We put a lot into the vines, there is a lot of work there, and this is because we want our terroirs to be expressed as deeply and precisely as they can."-Lise*

The fruit is harvested by hand, it then undergoes a slow gentle pressing. Each plot is fermented and vinified separately. Fermentations take place in barrels on heavy lees, they are very long and slow due to the cool temperatures of the underground cellar, at times lasting up to 10 months. After a year in barrel, the wines are blended with heavy lees in large tanks for further aging. There is no set amount of extended aging for this cuvée, they bottle when they feel that it is ready (typically 2-3 years). The idea of this bottling is the diversity of terroirs from the various plots create a sum greater than their parts in the assemblage of a fine village wine. The finished wine is naturally clarified by gravity. Homeopathic quantities of sulphur are sometimes used at bottling (generally under 40mg/L).