

LISE & BERTRAND JOUSSET

“EXILÉ BLANC”



ON THE FARM

FARMING: Practicing Biodynamic (Tanguy Méliet from Gascony)
HARVEST: By hand
TOTAL AREA: 1.5 hectares

IN THE VINEYARD

SOIL: Deep clay
VINE AGE: 50 years old
YIELDS: 45HL/ha
VINEYARD SIZE: 1.5 ha

IN THE CELLAR

YEAST: Indigenous
FERMENTATION VESSEL: Stainless steel and fiber tank
AGING: Stainless and fiber (9 months)
FILTRATION: Yes
FINING: No
SULFITES: 30mg
ALCOHOL: 12.5%
PRODUCTION: 1250 cases



50% CHENIN, 25% COLOMBARD, 25% UGNI BLANC

- Grapes arrive in a trailer
- Direct press
- Juice is cool down to be shipped to Montlouis in truck
- Fermentation starts at the estate in both fiber and stainless steel tank
- This will last 7 months
- Then all varieties will be blended in a larger tank and will age for another 2 months
- Bottling with a light filtration and some sulfites added

NOTE: “Exilé Blanc” is sourced in the biodynamic estate of Tanguy Méliet located in Gascony. The Chenin is 40 years old and comes from an organic producer in Anjou. All grapes are vinified separately. “Exilé Blanc” changes every year and all grapes are always harvested by L & B.

REGION: South-West
AOP – Vin de France