

# LISE & BERTRAND JOUSSET

“EXILÉ ROSÉ” PET-NAT



## ON THE FARM

**FARMING:** Practicing Biodynamic (Château Vignals from Gaillac)  
**HARVEST:** By hand  
**TOTAL AREA:** 2 hectares

## IN THE VINEYARD

**SOIL:** Clay and limestone  
**VINE AGE:** 30 years old  
**YIELDS:** 50HL/ha  
**VINEYARD SIZE:** 2 ha

## IN THE CELLAR

**YEAST:** Indigenous  
**FERMENTATION VESSEL:** 80% Stainless steel, 20% barrels  
**AGING:** In bottle (6 months)  
**FILTRATION:** No  
**FINING:** No  
**SULFITES:** Zero added  
**ALCOHOL:** 13%  
**PRODUCTION:** 1000 cases



## 70% GAMAY, 30% GROLLEAU

- Grapes arrive in a trailer
- Direct press
- Juice is cooled down to be shipped to Montlouis in truck
- Fermentation starts at the estate in stainless steel tank and some barrels
- Fermentation is stopped when 15g of sugar remains
- Bottling between December and February, according to the vintage
- Fermentation will start again in bottle
- 6 months aging in bottle
- Disgorging and filling to the top with other bottles
- Cap sealing

**NOTE:** “Exilé Rosé” is sourced in a biodynamic estate in Gaillac, Château Vignals. This wine is produced every year from the same source. Lise & Bertrand work on a 2ha single vineyard Gamay. They decide the main work performed, harvest themselves and bring the juice back to Montlouis to start vinification.

**REGION:** South-West  
**AOP** – Vin de France