



Benoît Mérias

PROFILE

After a career as a teacher in a small village in the Aveyron, Benoît Mérias decided to start over, reinventing himself as a winemaker. He started to work at the Cave Coopérative de Marsillac, then trained in Amboise. After his graduation from that program, Benoît earned his stripes at Domaine de la Taille aux Loups in Montlouis before taking over 6 ha of Chenin in Saint Martin le Beau in 2011. The different soils and terroirs give Benoît the chance to create different cuvées; from sand to siliceous, siliceous to flint on clay bedrock soils, Benoît's wines are always bright and mineral.

SPECIFICATIONS

Wine: "Les Quartes" Chenin Blanc

Varietals: Chenin Blanc

Appellation: Montlouis-sur-Loire AOC

Soil: Clay, sand, and silex

Density: 6600 vines/ha

Yield: 25 hl/ha

Area: 1.2 ha

Vineyard Age: 40 years

Pruning: Gobelet

Agricultural Method: Certified organic (Ecocert), Natural   

Harvest: Manual, from different plots throughout Saint-Martin-Le-Beau

Vinification: Soft pressing of the grapes, then the must ferments with indigenous yeasts in fiberglass barrel. The wine is aged for 11 months on its lees in fiberglass barrels.

Tasting Note: This wine has a lively and fresh attack on the palate, giving way to notes of citrus and a discreet bitterness at the end. It can be served with shellfish, the traditional potato and crème fraîche dish [Gratin Dauphinois](#), or, for a more unusual pairing, sweet and sour chicken.

Alcohol: 12%

Production: 4000 bottles



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