



# 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 change 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:** "La Méthode Traditionnelle"  
Chenin Blanc Brut

**Varietals:** Chenin Blanc

**Appellation:** Montlouis-sur-Loire AOC

**Soil:** Clay, sand, and silex

**Density:** 6600 vines/ha

**Yield:** 30 hl/ha

**Area:** 1.5 ha

**Vineyard Age:** 40 years

**Pruning:** Gobelet

**Agricultural Method:** Certified organic (Ecocert), Natural   

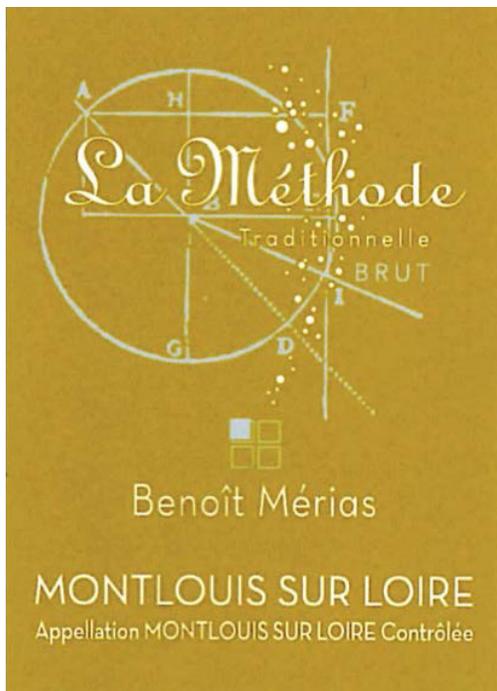
**Harvest:** Manual

**Vinification:** Soft pressing of the grapes, then the must ferments with indigenous yeasts. The wine is aged for 36 months on its lees. Dosage of 10 g/l.

**Tasting Note:** Three years of aging in the cellar give this wine a deep golden hue. It is supple but also retains good tension on the palate, revealing aromas of dried fruit, verbena and a light lemony note.

**Alcohol:** 12.5%

**Production:** 600 bottles



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