



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.

91 points, The Tasting Panel, 2014 vintage: "Produced from 100% organic Chenin aged on the lees in Burgundy barrels; bright and tangy with green apple notes; silky, fresh, and racy; crisp, long, and intense." (ADB)

SPECIFICATIONS

Wine: "Les Maisonnettes" 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: 40-60 years

Pruning: Gobelet

Agricultural Method: Certified organic (Ecocert), Natural   

Harvest: Manual

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

Alcohol: 12.5%

Residual Sugar: 2.4 g/l

Production: 2200 bottles



“Originally from the south of France, Benoît was inspired to embrace the Chenin Blanc grape by the Loire Valley.”



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