



## 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. No dosage.

**Alcohol:** 12.5%

**Production:** 600 bottles



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



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