



# Merlot Cuvée Benjamin: 3ha

*Protected Geographical Indication Coteaux des Baronnies*

## History.

This cuvée was created in 1989 to celebrate the birth of Benjamin Liotaud, second son of Dominique and Jean-Yves. This historic plot in Sainte-Jalle, planted with vines for several centuries, had been divided up over time by several successions. It took the Liotaud family more than a decade to restore it to its original unity.

## Geo climatic situation.

- Mediterranean climate, semi-continental, hot and dry (Drôme Provençale)
- Altitude: 450 meters
- Exposure of the plots: south-facing slopes
- Terroir: clay-limestone, rocky

## Production notes.

- Variety: 100% Merlot
- Planting: 2.50 meters by 1 meter, which is 4000 vines per hectare
- Training system: trellis, 4 wires (1.40 meters of vegetation)
- Pruning: double cordon, 5 spurs, 10 buds
- Leaf removal: one side, east-facing
- Complete mechanical soil work

## Harvest.

- Harvest begins in late September
- Production: 50 Hl/ha depending on vintage

## Wine making

- Traditional vinification from 14 to 21 days
- Fermentation at 22°C
- Malolactic fermentation on lees
- Aging for 1 year (50% oak barrels, 50% oak vats)
- Vacuum bottled at the estate with our bottling machine in August
- 10,000 bottles put on the market

## Tasting.



A deep garnet red, with eucalyptus, currant and red fruit nose. Mouthfeel with lot of roundness, where the finesse of the tannins brings about a beautiful harmony.



To be served with red meats, charcuterie, roast meat, entrecote with tapenade, leg of lamb with rosemary, and cheese. Recommended serving temperature between 16°C to 18°C. Can be aged for up to 10 years..

