



PROFILE

As the daughter of winemakers, Manon Boutiliez-Guer's family has been in Villers-Marmery for over five centuries. Manon returned to winemaking in 2018 after working as a nurse, and launched her first micro cuvees in 2020.

Her father began using traditional mechanical growing techniques in the family vineyard about 15 years ago. Taking things a bit further, Manon is working some plots in an organic and biodynamic way, and she earned an HVE/VDC certification in 2021. She works taking into account the moon cycle (especially for bottling and disgorging), and she is very curious of the biodiversity in her vineyard and how she can benefit all plants and native species.

SPECIFICATIONS

Wine: Extrait de terroir: le Montmedy Blanc de Blancs Extra-Brut

Varietals: 100% Chardonnay

Appellation: Champagne AOC

Location: Villers-Marmery

Quantity: 2100 bottles

Acreeage: 0.47 ha

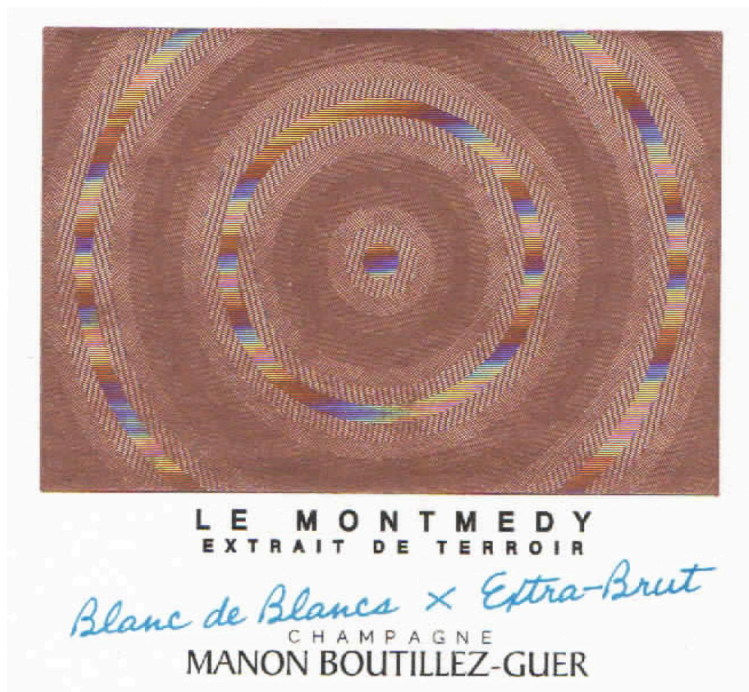
Agricultural Method: Sustainable, HVE/VDC 

Vineyard Age: Planted in the 1960s

Vinification: Vinification in tanks. No fining and a light filtering. Low quantity sulfur addition while disgorging. Bottled in 2020.

Tasting Note: An an open and expressive champagne with menthol aromas, orange, biscuit, yellow peach/ mirabelle, and floral notes.

Dosage: 5 g/L



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