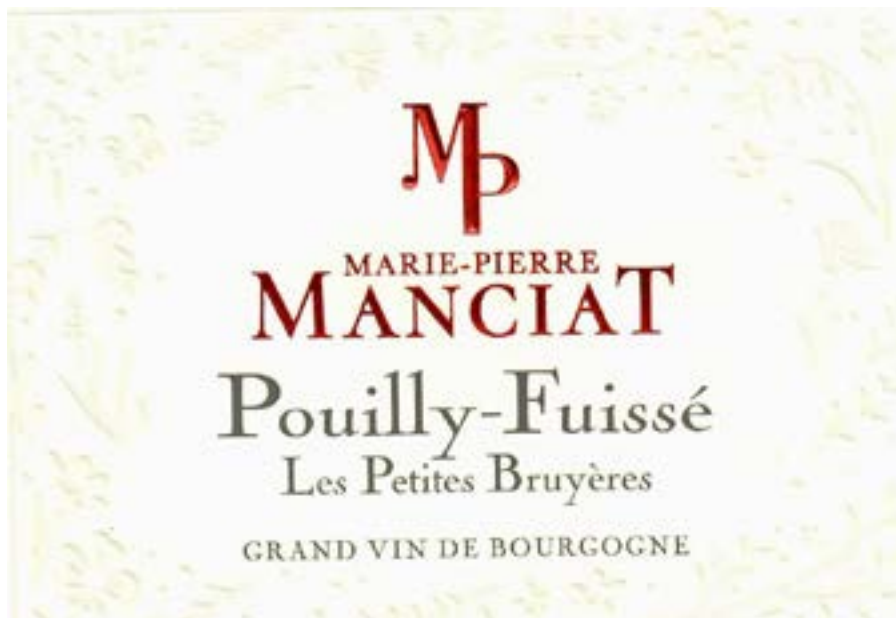


# Marie-Pierre Manciat

## PROFILE

Marie-Pierre Manciat was born into a family of vigneronns that have been making wine since 1871. From a very young age, she spent her school vacations in the cellars and vineyards, soaking up knowledge and experience, all of which helped her when she took over the reins of her family's estate in 2002 and became a sixth-generation winemaker. Her family has instilled in her a strong sense of tradition, time-honored winemaking practices, and the value of quality over quantity. She now maintains 22 hectares with every bit of the passion she began with, and each year it is reaffirmed with the birth of a new vintage. As she says, this job teaches you to be humble every day—winemakers simply help develop what nature gives them.

The 2016 vintage received 90+ points from Neal Martin writing for Wine Advocate: "The 2016 Pouilly Fuisse les Petites Bruyeres has quite a punchy, enticing bouquet with Golden Delicious, orange pith and slight waxy scents, though I would have liked to see a little more delineation here. The palate is fresh and vibrant with Clementine, white pepper and a tang of ginger that becomes quite pronounced with continued aeration. Give this a year or two in bottle as it has something up its sleeve."



## SPECIFICATIONS

**Wine:** Pouilly Fuissé 'Les Petites Bruyères'

**Varietals:** 100% Chardonnay

**Appellation:** Macon AOC

**Location:** Chaintre, Burgundy

**Exposure:** East

**Soil:** Clay and Limestone

**Vineyard Age:** 25 years

**Pruning:** Guyot

**Harvest:** Mechanical

**Farming Method:** Sustainable 

**Vinification:** Immediate pressing of the grapes after the harvest and racking after 48 hours. Full malolactic fermentation takes place in temperature-controlled stainless steel tanks, indigenous yeasts only, fining, Kieselguhr filtration and maturation in tank.

**Alcohol:** 12.00%

**Residual Sugar:** Dry

“Marie-Pierre strives to create a harmony between depth, complexity, minerality, and drinkability in all of her wines.”



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