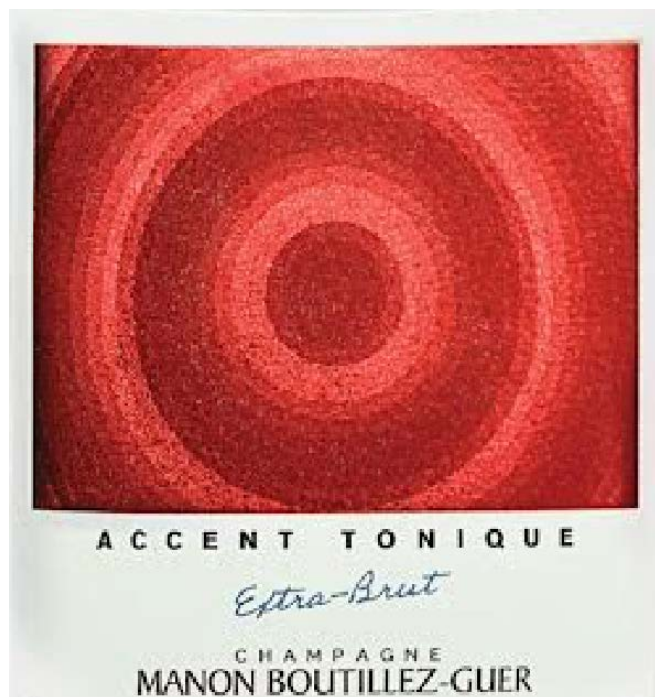




PROFILE

As the daughter of winemakers, Manon Boutillez-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: Champagne Extra Brut

Varietals: 80% Chardonnay from the 2020 harvest and 20% reserve

Appellation: Champagne AOC

Location: Villers-Marmery

Quantity: 2400 bottles

Acreeage: 5.25 ha

Agricultural Method: Sustainable, HVE/VDC 

Vineyard Age: Over 500 years

Vinification: Blending of reserved wine (reserved wine started in 1995 and completed every year) and of 2 Chardonnay plots from Villers-Marmery - les Pucelles (planted 1980) and les Couloirs (planted 2012). Vinification in tanks. No fining, and a light filtering. Low quantity sulfur addition while disgorging.

Tasting Note: Aromas of pepper, rose petal, cucumber, and bergamot. Notes of juniper berry, grapefruit, and pepper/ginger close to a "gin."

Dosage: 2 g/L



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