



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: Nox Extra-Brut

Varietals: 85% pinot noir and 15% chardonnay (with a total of 35% reserve wine)

Appellation: Champagne AOC

Location: Villers-Marmery

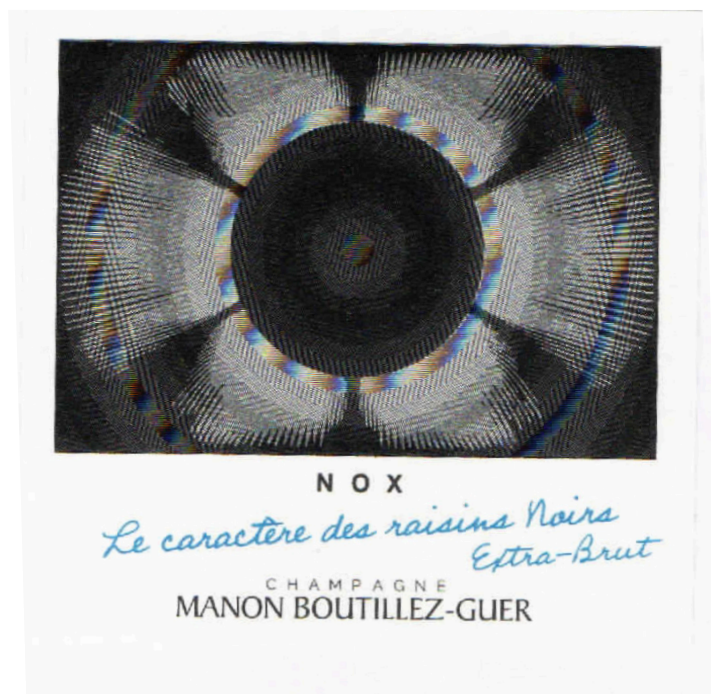
Agricultural Method: Sustainable, HVE/VDC 

Vineyard Age: Planted in the 1960s

Vinification: Vinification in tanks. No fining and a light filtering. Low quantity sulfur addition while disgorging. Bottled in 2022.

Tasting Note: It is a champagne with a fine nose, focused on peach. It offers notes of blackcurrant, Williams pear, and violet with a beautiful fullness in mouth.

Dosage: 4 g/L



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