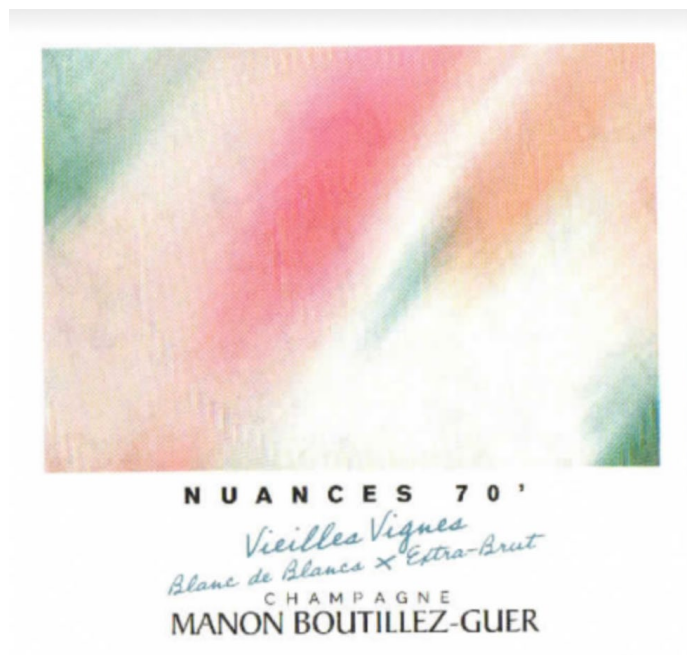




PROFILE

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: Nuances 70' Blanc de Blancs Extra-Brut

Varietals: 100% Chardonnay from the 2020 harvest

Appellation: Champagne AOC

Location: Villers-Marmery

Quantity: 2187 bottles

Acreeage: 5.25 ha

Agricultural Method: Sustainable, HVE/VDC 

Vineyard Age: Over 500 years

Vinification: Blending of 2 Chardonnay plots from Villers-Marmery - les Bleigniers (planted 1980) and les Alouettes (planted 1972). Vinification in tanks. No fining, and a light filtering. Low quantity sulfur addition while disgorging. Bottled March 2021.

Tasting Note: Aromas of tarragon, fresh chalk, lemon, and peppermint with a touch of praline. Floral, tangy, with a slightly muscatized finish on crisp grapes.

Dosage: 4 g/L, extra-brut



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