

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.



SPECIFICATIONS

Wine: Crémant de Bourgogne

Varietals: 50% Chardonnay, 25% Pinot Noir, 25% Gamay

Appellation: Crémant de Bourgogne AOC

Location: Chaintre, Burgundy

Exposure: East

Soil: Clay and Limestone

Vineyard Age: 60 years

Pruning: Guyot

Harvest: Manual

Farming Method: Sustainable 

Vinification: Immediate pressing of the grapes after the harvest. Malolactic fermentation in temperature-controlled stainless steel tanks, indigenous yeasts only, fining, Kieselguhr filtration and maturation in tank.

Dosage: 8g/L

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



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