



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: Force de Caractère Blanc de Noirs Brut

Varietals: 55% Pinot Meunier, 45% Pinot Noir

Appellation: Champagne AOC

Location: Villers-Marmery, Chambrecy

Quantity: 2088 bottles

Acreege: 5.25 ha

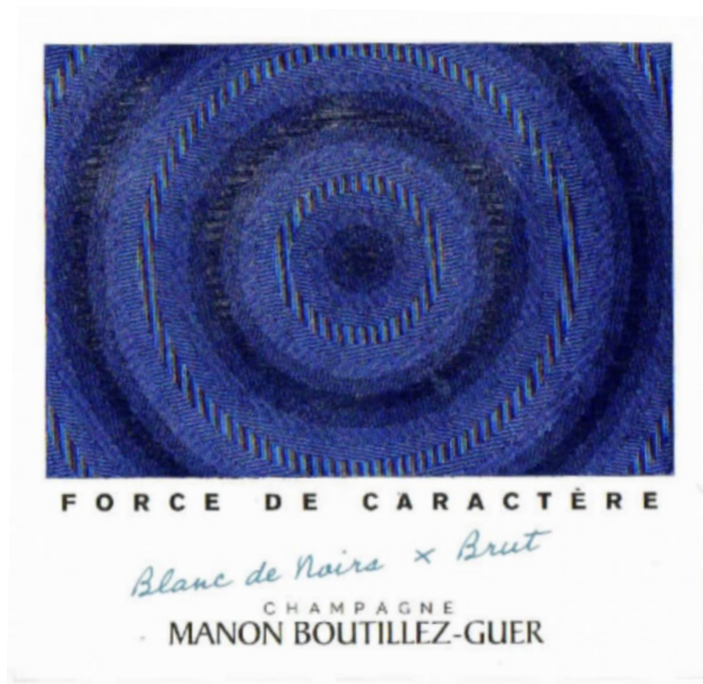
Agricultural Method: Sustainable, HVE/VDC 

Vineyard Age: Over 500 years

Vinification: Blending of 2 plots - Le Mont Buton (PM, Chambrecy) and les Huchettes (PN, Villers-Marmery, 1er cru). Harvested 2019. Vinification in tanks. No fining, and a light filtering. Low quantity sulfur addition while disgorging. Bottled March 2020.

Tasting Note: It is a gourmet champagne with creamy notes of choux pastry with a hint of praline. With aeration, the Blanc de Noirs character is accentuated with notes of cassis cream and woody aromas of wild blueberry. Rich and complex, the palate is also very fresh with yellow peach aromas, fresh apricot from Roussillon followed by notes of raspberry, with a beautiful tangy finish.

Dosage: 7 g/L



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com