

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.

The 2016 vintage was given 91 points by Neal Martin writing for Wine Advocate: "The 2016 Pouilly Vinzelles les Longeays has a lilting bouquet that unfolds nicely in the glass: white flowers, lemon curd and granitic aromas all nicely defined. The palate is well balanced, fresh and full of nervosité and then the richness is dialed back to reveal an enticing nutmeg and white pepper finish that gives a discrete nod to the Rhône. This is a delicious Pouilly-Vinzelles to enjoy over several years."



SPECIFICATIONS

Wine: Pouilly-Vinzelles "Les Longeays"

Varietals: 100% Chardonnay

Appellation: Pouilly-Vinzelles AOC

Location: Chaintre, Burgundy

Exposure: West

Soil: Clay and Limestone

Vineyard Age: 40 years

Pruning: Guyot

Harvest: Manual

Farming Method: Sustainable 

Vinification: Immediate pressing of the grapes after the harvest. Malolactic fermentation in oak, indigenous yeasts only, fining. Aged for 10 months on fine lees in oak and slight Kieselguhr filtration.

Alcohol: 13.50%

Residual Sugar: None

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



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