



CHAMPAGNE  
**MANDOIS**

1735

PIERRY • FRANCE



**BLANC DE BLANCS 2018  
PREMIER CRU**

**Régions :** Côte des Blancs, Côte d'Epernay, Côte de Sézanne

**Soil :** chalk and limestone

**Average age of vines :** 25 years

**Harvest:** 2018

**Vinification :** 90% stainless steel and 10% oak barrels

**Malolactic fermentation :** yes

**Ageing :** more than 4 years in cellar

**Disgorgement :** see back labell

**Dosage :** 6 gr/ L - BRUT

**Annual production :** 20,000 bottles

**Grape variety :** 100% Chardonnay

**Colour :** straw yellow with golden highlights

**Nose :** white-fleshed fruit such as Granny Smith and Williams Pear, with hints of ginger and green pepper

**Mouth :** lively attack, reminiscent of the orchard fruit aromas present on the nose. Slightly spicy mid-palate flavours give the wine depth and a fine finish

**FOOD & WINE PAIRINGS**

**Bistro :** apple pie

**Gastro :** St Pierre with hazelnut butter and pan-fried fennel