

CHAMPAGNE
MANDOIS
1735
PIERRY • FRANCE



COLLECTION 1735
BLANC DE BLANCS 2020
ORGANIC

Champagne Mandois' signature champagne

PRODUCTION

BLEND

100% Chardonnay. 2020 Vintage.

VINIFICATION

Fermentation and maturation of 70% of the wine is done in stainless steel, 20% in oak and 10% in concrete vats. The dosage is 6g/l of sugar.

AGEING

Over four years of ageing on the lees.

TASTING NOTES

APPEARANCE

Pale yellow hue with golden tints.

NOSE

Floral and fruity, revealing notes of jasmine and citrus fruits such as grapefruit and pomelo.

PALATE

The palate mirrors the crisp citrus character, bringing tension and a pleasant bitterness. The finish is saline, with a touch of bitterness that leads into lingering umami notes.

SERVING RECOMMENDATIONS

FOOD PAIRINGS

Wild trout tartare with pomelo and finger lime, samphire and iodised oyster leaf.

CELLARING

This champagne can be enjoyed now or cellared for up to 10 years. Serve at 8-10°C.

BEHIND THE LABEL

— The genesis

This new 2020 Blanc de Blancs vintage marks the culmination of three years of organic conversion and tremendous effort. A cuvée that embodies a true sense of pride for our team.

— The vision

We refined our practices both in the vineyard and in the cellar to honour our commitment, with the same high standards we apply to every one of our wines. Above all, we ensured that the Mandois signature taste remained untouched. That was our greatest challenge — and today, our greatest source of pride.

— The Cellar Master's comments

The 2020 vintage is our very first certified organic bottling. It brought its share of concerns — and, thankfully, some wonderful surprises. The quality of our juice is now enhanced by the deeper rooting of our vines. The result is a champagne that stays true to our style, while allowing the terroir to shine through with even greater intensity.