

CHAMPAGNE
MANDOIS
1735
PIERRY • FRANCE



COLLECTION BLANC DE BLANCS **BLANC DE BLANCS 2021**

Champagne Mandois' signature champagne

PRODUCTION

BLEND

100% Chardonnay sourced from Vertus, Chouilly, Pierry, Monthelon, Beaunay, Épernay and Moussy.

Vintage 2021: a particularly rainy year marked by strong disease pressure, resulting in low yields. However, this limited harvest allowed for excellent grape concentration, producing wines with remarkable aromatic potential. Harvest began on 15 September, with an average potential alcohol of 10.5°C.

VINIFICATION

Fermentation and maturation of 80% of the wine is done in stainless steel and 20% in oak (large wooden vats). Fermentation with natural yeasts. The dosage is 4 g/l of sugar.

AGEING

Over four years of ageing on the lees.

TASTING NOTES

APPEARANCE

Pale gold colour with bright brilliance.

NOSE

A rich and generous nose, revealing notes of crème pâtissière, white flowers and white fruits such as Guyot pear and vineyard peach.

PALATE

A fresh attack carried by a fine, delicate mousse. The initial palate reveals notes of liquorice and almond, evolving towards nuances of lychee. The finish is long, saline and refreshing.

SERVING RECOMMENDATIONS

FOOD PAIRINGS

Scallop duo, radish and cress.

CELLARING

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

BEHIND THE LABEL

— The genesis

A strong disease pressure at the end of the growing season raised concerns about a difficult harvest. Yet once the Chardonnay grapes reached the press, they revealed exceptional aromatic potential, thanks to the concentration brought by low yields, fully restoring the promise of the vintage.

— The vision

To craft a Blanc de Blancs true to the Mandois style: a pure, precise Champagne combining freshness with roundness on the palate.

— The Cellar Master's comments

The 2021 vintage marks the arrival of Maximilien De Billy at Maison Mandois. For him, this Blanc de Blancs symbolises his first encounter with Claude Mandois and the trust placed in him from the very beginning.