



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735

BRUT ORIGINE

Grapes varieties : 40 % Chardonnay, 30 % Pinot Noir and 30 % Pinot Meunier

Regions : Côte des Blancs, Côte d'Epervay, Côte de Sézanne and Côte des Bars

Soil : Red Clay, Chalk, Limestone, Flint

Average age of vines : 25 years

Growing system : Respect of the living for the expression of the mineral

Harvest : 2016 60 %
2015 25 %
2014 10 %
2013 5%

Vinification : 90 % in inox and 10 % oak barrel

Malolactic : Yes

Aging: 3 years on lees in our vaulted cellars of the 18th century

Disgorgement : See the back label

Dosage : 7 gr/ L - BRUT

Annual production : 150 000 bottles

Dress: Pale yellow gold color.

Nose: Aromas of ripe fruits and hints of honey with slightly toasted aromas that reveal a long ageing potential.

FOOD AND WINE PAIRINGS :

Bistro: Comté and parmesan cheese soufflé

Gastro: Gourmet veloute with Champagne lentils

