



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735

LE CLOS 2008

Grapes varieties : 100 % Meunier

Village : Pierry

Soil : Silex, Argile Blanche, Marnes, Craie

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

Harvest : 2008

Vinification : In oak demi- muids

Malolactique : No

Aging : 10 year on lees in our vaulted cellars of the 18th century

Disgorgement : See the back label

Dosage : 5 gr/ L - EXTRA BRUT

Annual production : 4 000 bottles

Dress : Deep gold color

Nose : Candied fruits and honey that evolves to toasted brioche

Tasting : Creamy. It 's a fat wine where partial vinification undergrowth enriches the terroir.

A mineral character with a certain tension.

We find tertiary aromas of evolution recalling the notes of prunes of very old cognacs

FOOD AND WINE PAIRINGS :

Bistro: Chocolate and Szechuan Pepper Truffles

Gastro: Deer tournedos with mushrooms sauce and forgotten vegetables

