

CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735


CHAMPAGNE
MANDOIS
1735
PIERRY • FRANCE

VERTUS
PREMIER CRU
LE SUD



BLANC DE BLANCS
PREMIER CRU FROM LA COTE DES BLANCS

Grape variety: 100% Chardonnay

Soil: Chiseled chalk, friable and southern

The fruity flavors of Premier Cru

Culture: Reasoned viticulture and respect for the living.

Harvest: Vintage 2015

5 years aging on lees in our vaulted cellars of the 18th century

Disgorgement: See the back label

Dosage: 5 gr / L - EXTRA BRUT

Production limited to 4,300 bottles

THE FRUIT FLAVORS OF PREMIER CRU FROM OUR SOUTHERN TERROIR

Color: Pale yellow with a bright golden sheen.

Nose: Light notes of hazelnuts, then develops aromas of passion fruit, pineapple and mandarin.

Palate: Vinosity, liquorice and flint fire.

FOOD AND WINE PAIRINGS :

Bistro: Brie of Meaux with truffles, Langres cheese, Reims raw ham

Gastro: Squab stuffed with chestnuts and porcini mushrooms
and its squash puree.

