

# Mandois

France - Champagne - Pierry



CHAMPAGNE  
**MANDOIS**

1735

PIERRY • FRANCE

**Ownership/Founders** Famiglia Mandois / Victor Mandois

**Start of Activity** 1860

**Vitiviniculture** Traditional / Certified Organic

**Hectares** 37

**Bottles produced** 500.000

## BRUT ORIGIN

**40% Chardonnay, 30% Pinot Noir, 30% Pinot Meunier**

**Production area:** Epernay

**Terrain:** argillo-calcareo

**Harvest:** manual

**Vinification:** Alcoholic and malolactic fermentation fully carried out. The use of a considerable proportion of reserve wine allows this lightly dosed Brut Origine to define the Mandois style in the natural expression of terroir. Always the same over time, based on centuries-old savoir-faire, it expresses great complexity

**Refinement:** in bottle for a minimum of 40 months

**Color:** soft golden yellow with rich perlage

**Fragrance:** Rich bouquet of fragrance and intensity with ginger brioche bread, white flowers and fresh plums

**Flavor:** Straight and elegant yet pleasantly opulent: candied cedar, salted caramel and honeysuckle

**Alcoholic Grade:** 12% vol

