

Mandois

France - Champagne - Pierry



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

Ownership/Founders Famiglia Mandois / Victor Mandois

Start of Activity 1735

Vitiviniculture Traditional / Certified Organic

Hectares 33

Bottles produced 500.000

BRUT ROSÉ ORIGINE

60% Pinot Noir, 30% Chardonnay, 10% Pinot Meunier

Production area: Epernay

Terrain: argillo-calcareo

Harvest: manual

Vinification: made through a combination of "Rosé d'assemblage" (made by combining red wine and white wine base) and "Rosé de saignée" (made by macerating black berry skins)

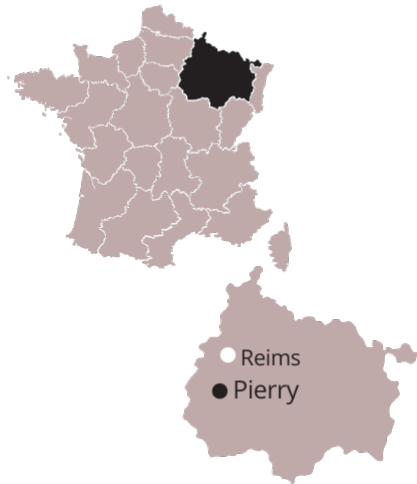
Refinement: in bottle for 30 months on the lees

Color: rosato, tendente al rosa salmone

Fragrance: notes of small red fruits (black cherry, wild strawberry, pomegranate)

Flavor: broad on the palate, reveals aromas of ripe cherry

Alcoholic Grade: 12% vol



Founded in 1735 and located in Pierry, between the Marne Valley and the Côte des Blancs, Maison Mandois is a family-run Champagne house renowned for its artisanal excellence and the quality of its cuvées. Currently managed by Claude Mandois, representing the ninth generation of the family, the Maison combines tradition and innovation, bringing precision and refinement to every bottle. The history of the Maison is rich in key figures, such as Victor Mandois, who was the first to vinify different vintages, and Auguste, who moved the business to Pierry in 1905, expanding the vineyard and cellar. Since 1982, under Claude's leadership, the company has embarked on a path towards ecological viticulture and, since 2017, its 33 hectares of vineyards have been certified organic, making it one of the largest organic estates in Champagne. Specialising in Chardonnay, which covers 70% of the estate, Maison Mandois offers wines ranging from the classics to the prestigious Clos Mandois and the Victor cuvée, embodying a centuries-old tradition while always keeping up with the times.