

Mandois

France - Champagne - Pierry



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

BRUT ROSÉ GRANDE RÉSERVE

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)

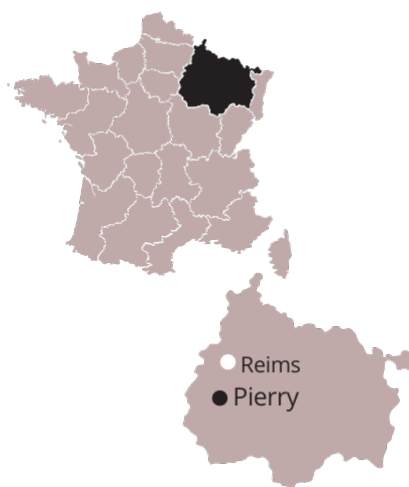
Refinement: in bottle for 30 months on the lees

Color: pinkish, tending to salmon pink

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



Ownership/Founders Famiglia Mandois / Victor Mandois

Start of Activity 1860

Vitiviniculture Traditional / Certified Organic

Hectares 37

Bottles produced 500.000