

Mandois

France - Champagne - Pierry



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

Ownership/Founders Famiglia Mandois / Victor Mandois

Start of Activity 1860

Vitiviculture Traditional / Certified Organic

Hectares 37

Bottles produced 500.000

BRUT ZERO

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

Production area: Epernay

Terrain: argillo-calcareo

Harvest: manual

Vinification: 40% of the wine comes from reserve wines, 10% of the wine ferments in wood, then also carrying out malolactic fermentation

Refinement: in bottle for 60 months

Color: deep yellow

Fragrance: fruity aromas of apricot and yellow peach, citrus

Flavor: mineral with notes of fresh plum in the finish

Alcoholic Grade: 12% vol

