

Mandois

France - Champagne - Pierry



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

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

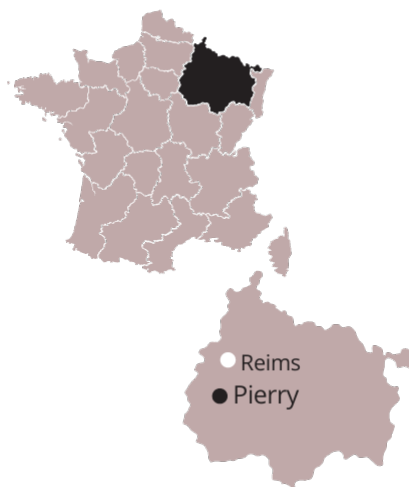
Refinement: in bottle for 60 months

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



Ownership/Founders Famiglia Mandois / Victor Mandois

Start of Activity 1860

Vitiviniculture Traditional / Certified Organic

Hectares 37

Bottles produced 500.000

The Maison Mandois, founded in 1735 and located between the Marne Valley and the Côte des Blancs in Pierry, is a family-owned Champagne company renowned for its craftsmanship excellence and the quality of its cuvées. Currently run by Claude Mandois, representing the ninth generation of the family, the Maison combines tradition and innovation, pursuing an approach of precision and refinement in each bottle. The history of the Maison is full of key figures, such as Victor Mandois, who first vinified different vintages, and Auguste, who moved the business to Pierry in 1905, expanding the vineyard and cellar. Since 1982, under Claude's leadership, the winery 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, the Maison Mandois offers wines ranging from the classics to the prestigious Clos Mandois and the Victor cuvée, embodying a centuries-old tradition while keeping up with the times.