

Mandois

France - Champagne - Pierry



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

CLOS MANDOIS EXTRA-BRUT

100% Pinot Meunier

Production area: Epernay

Terrain: argillo-calcareo

Harvest: manual

Vinification: Parcel winemaking followed by a passage in oak barrels

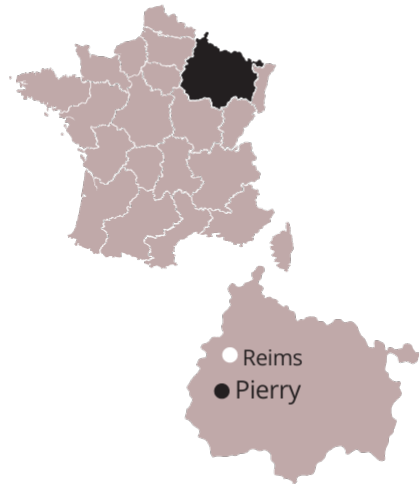
Refinement: Bottled for 10 years on the lees

Color: golden yellow

Fragrance: "after dinner" champagne with a complex bouquet of green apple, citrus, fresh almonds and a subtle smoky note

Flavor: Great balance in the mouth between acidity and refined fruit aromas. An extraordinarily intense champagne with a long finish and great longevity

Alcoholic Grade: 12% vol



Ownership/Founders Famiglia Mandois / Victor Mandois

Start of Activity 1860

Vitiviniculture Traditional / Certified Organic

Hectares 37

Bottles produced 500.000