

# 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

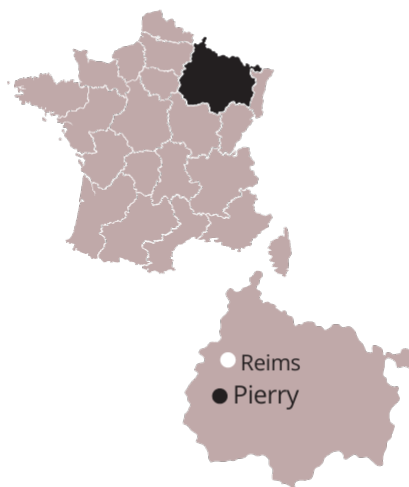
**Refinement:** Bottled for 10 years on the lees

**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