

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

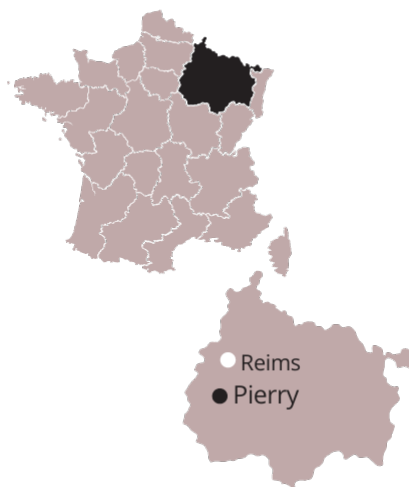
Refinement: Bottled for 10 years on the lees

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

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.