

# Mandois

France - Champagne - Pierry



CHAMPAGNE  
**MANDOIS**

1735

PIERRY • FRANCE

**Ownership/Founders** Famiglia Mandois / Victor Mandois

**Start of Activity** 1860

**Vitiviniculture** Traditional / Certified Organic

**Hectares** 37

**Bottles produced** 500.000

## 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

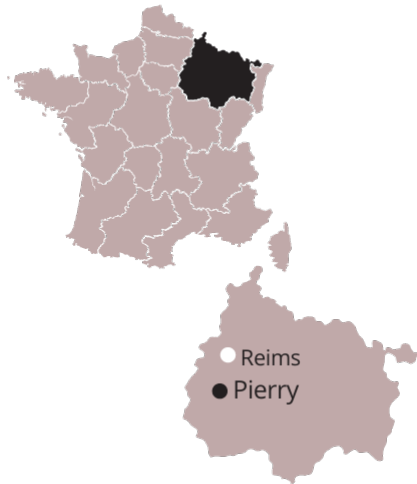
**Refinement:** Bottled for 10 years on the lees

**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



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.