

# 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

EXTRA BRUT BLANC DE BLANCS  
MILLÉSIMÉ PREMIER CRU

**100% Chardonnay**

**Production area:** Epernay

**Terrain:** argillo-calcareo

**Harvest:** manual

**Vinification:** 20% of the Chardonnay (sourced entirely from 1er Cru vineyards) is vinified in wood while the remainder is vinified in steel. Malolactic fermentation entirely carried out

**Refinement:** in the bottle for 60 months on the lees

**Color:** bright golden yellow

**Fragrance:** citrus aromas accompanied by notes of pineapple, apricot and peach

**Flavor:** the onset in the mouth is soft and characterized by a great minerality derived from the chalky subsoils. Ends with creamy sensations characterized by hints of vanilla

**Alcoholic Grade:** 12% vol

