

# Mandois

France - Champagne - Pierry



CHAMPAGNE  
**MANDOIS**

1735

PIERRY • FRANCE

## BLANC DE BLANCS MILLÉSIME

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

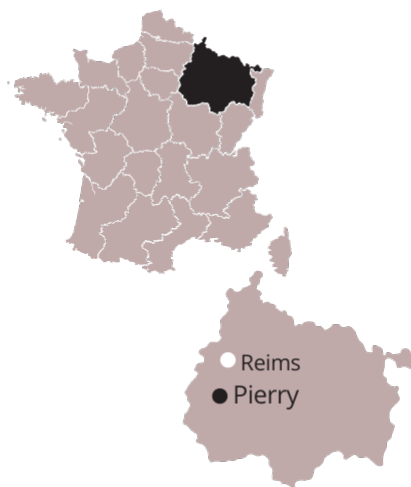
**Refinement:** in the bottle for 60 months on the lees

**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



**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.