

Mandois

France - Champagne - Pierry



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

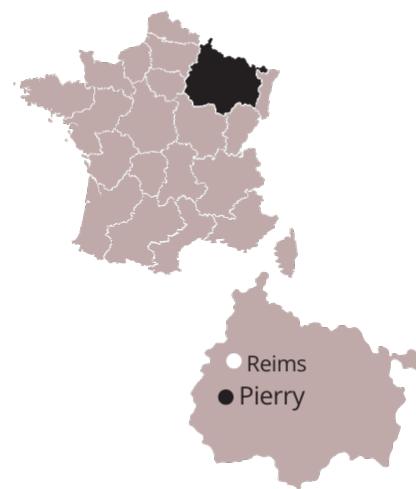
Refinement: in the bottle for 60 months on the lees

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 1735

Vitiviniculture Traditional / Certified Organic

Hectares 33

Bottles produced 500.000

Founded in 1735 and located in Pierry, between the Marne Valley and the Côte des Blancs, Maison Mandois is a family-run Champagne house renowned for its artisanal excellence and the quality of its cuvées. Currently managed by Claude Mandois, representing the ninth generation of the family, the Maison combines tradition and innovation, bringing precision and refinement to every bottle. The history of the Maison is rich in key figures, such as Victor Mandois, who was the first to vinify different vintages, and Auguste, who moved the business to Pierry in 1905, expanding the vineyard and cellar. Since 1982, under Claude's leadership, the company 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, Maison Mandois offers wines ranging from the classics to the prestigious Clos Mandois and the Victor cuvée, embodying a centuries-old tradition while always keeping up with the times.