

Mandois

France - Champagne - Pierry



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

EXTRA-BRUT BLANC DE NOIRS
MILLÉSIME

100% Pinot Noir

Production area: Epernay

Terrain: argilla rossa, gesso, calcare

Harvest: manual

Vinification: Vinification in stainless steel, with malolactic fermentation fully carried out

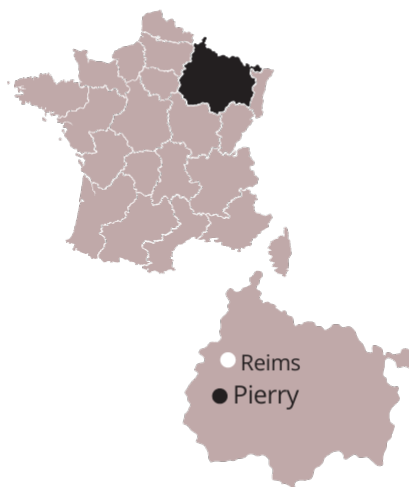
Refinement: in bottle for a minimum of 42 months

Color: golden yellow with amber highlights

Fragrance: Aromas of cherry brandy and stone fruit, characteristic of the Pinot Noir grape variety

Flavor: Round and rich, it reveals peppery and candied fruit notes that attest to the excellent balance

Alcoholic Grade: 12% vol



Ownership/Founders Famiglia Mandois / Victor Mandois

Start of Activity 1860

Vitiviculture Traditional / Certified Organic

Hectares 37

Bottles produced 500.000