

# Mandois

France - Champagne - Pierry



CHAMPAGNE  
**MANDOIS**

1735

PIERRY • FRANCE

BRUT BLANC DE NOIRS  
MILLÉSIMÉ

**100% Pinot Noir**

**Production area:** Epernay

**Terrain:** argilla rossa, gesso, calcare

**Harvest:** manual

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

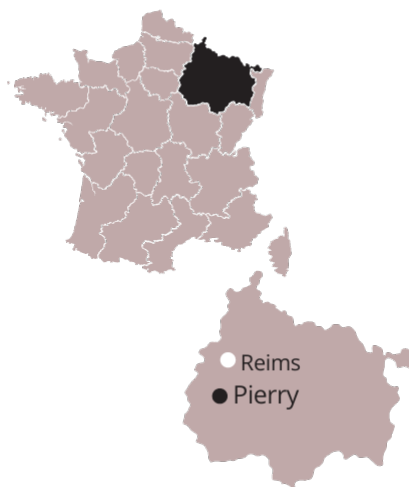
**Refinement:** in bottle for a minimum of 42 months

**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

**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.