

# 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

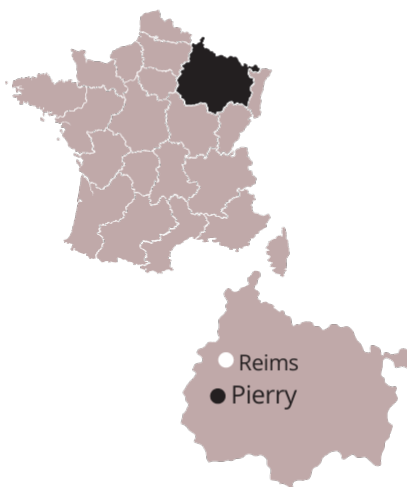
**Refinement:** in bottle for a minimum of 42 months

**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