

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

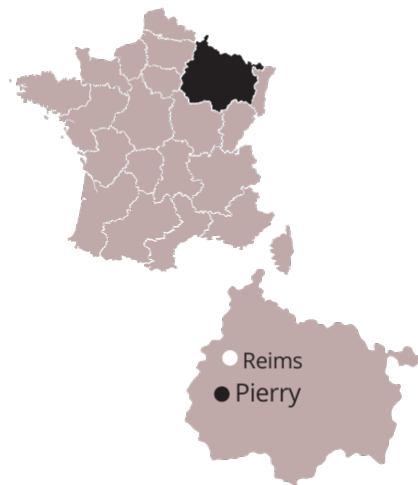
Refinement: in bottle for a minimum of 42 months

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 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.