

Mandois

France - Champagne - Pierry



VICTOR BRUT BLANC DE BLANCS
MILLÉSIME
100% Chardonnay

Production area: Epernay

Terrain: argillo-calcareo

Harvest: manual

Vinification: 30% vinification in wood, malolactic fermentation fully carried out

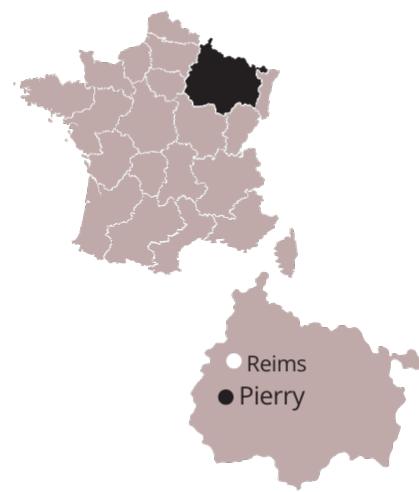
Refinement: In bottle for 84 months on the lees

Color: deep golden yellow

Fragrance: complex aromas reflect a blend of grapes from old vines

Flavor: Perfect harmony and long-lasting flavors, creamy, with lime notes

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.