

# Mandois

France - Champagne - Pierry



CHAMPAGNE  
**MANDOIS**

1735

PIERRY • FRANCE

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

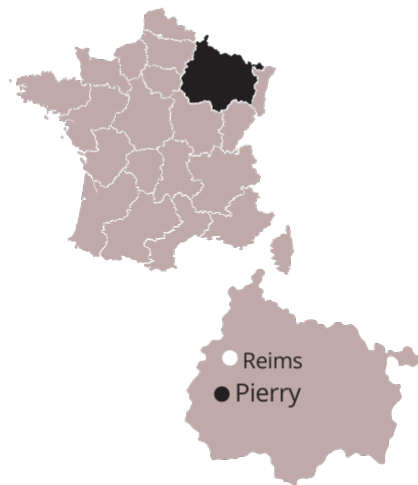
**Refinement:** In bottle for 84 months on the lees

**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** 1860

**Vitiviculture** Traditional / Certified Organic

**Hectares** 37

**Bottles produced** 500.000