

Mandois

France - Champagne - Pierry



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

VICTOR EXTRA-BRUT ROSÉ MILLÉSIME

90% Chardonnay, 10% Pinot Noir

Production area: Epernay

Terrain: argillo-calcareo

Harvest: manual

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

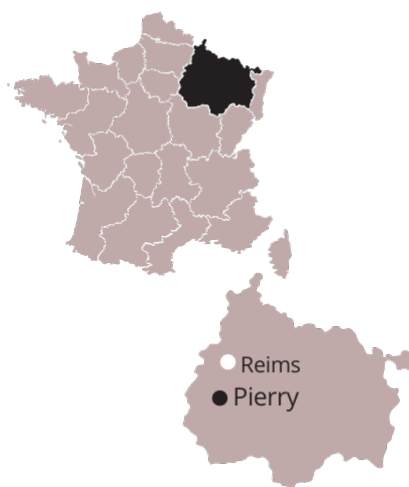
Refinement: in bottle for 108 months

Color: rosé with a fine perlage

Fragrance: Citrus notes blend with spicy aromas

Flavor: Delicate and complex with light aromas of wild strawberries

Alcoholic Grade: 12% vol



Ownership/Founders Famiglia Mandois / Victor Mandois

Start of Activity 1860

Vitiviniculture Traditional / Certified Organic

Hectares 37

Bottles produced 500.000