



CHAMPAGNE  
**MANDOIS**

1735

PIERRY • FRANCE



**CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735**

**BLANC DE BLANCS 2016  
PREMIER CRU**

**Grape variety :** 100% Chardonnay Premier Cru

**Areas :** Côte des Blancs and Côte d'Epervay

**Villages :** Chouilly, Vertus, Pierry

**Soil :** Red Clay, Chalk, Limestone, Flint

**Average age of vines :** 25 years

**Growing system :** Respect of the living for the expression of the mineral

**Harvest:** 2016

**Vinification :** In stainless steel vat 80 % and in oak barrel 20 %

**Malolactic :** Yes

**Aging:** 4 to 6 years on lees in our vaulted cellars of the 18<sup>th</sup> century

**Disgorgement :** See the back label

**Dosage :** 6 gr/ L - BRUT

**Annual production:** 60 000 bottles

**Dress:** Pure and clear gold, with a creamy effervescence.

**Nose:** toasted and grilled aromas, slightly hazelnut and deep in structure.

**Tasting:** straightforward and drastic, a lovely fruit develops on the palate reminiscent of apricot and cherry-plum notes. A finesse final.

**FOOD AND WINE PAIRINGS:**

**Bistro:** Tiramisu with Reims biscuits and verbena

**Gastro:** Cod with white butter and hazelnut crumble

