



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



BLANC DE BLANCS 2016 PREMIER CRU

Winegrower Merchant

Owner of a 37-hectares vineyard

Grape variety : 100% Chardonnay
1^{er} CRU

Area : Côte des Blancs and Côte d'Épernay

Village : Chouilly, Vertus, Pierry

Soil : Red Clay, Chalk, Limestone, Flint

Average age of vines : 30 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 18th 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.

