



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735

BLANC DE NOIRS 2015

Grape variety : 100 % Pinot Noir

Area : Côte des Bars and Côte d'Épernay

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 : 2015

Vinification : In stainless steel vat

In this type of champagne, body and identity is sought

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: 32 000 bottles

Dress : Honey gold, with very fine bubbles.

Nose: Rich and complex, aromas of cherry plum (mirabelle) and vine peach.

Taste: Structured and slightly lemony with some notes of almond.

A pretty Pinot Noir with intense richness.

FOOD AND PARINGS :

Bistro: Beef tartare

Gastro: Risotto mushrooms and truffles

