



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735

BRUT ZERO

Grapes varieties : 40 % Chardonnay, 30 % Pinot Noir and 30 % Pinot Meunier

Regions : Côte des Blancs, Côte d'Epernay, Côte de Sézanne and Côte des Bars

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 60 % 2014 25 %
 2013 10 2012 5%

Vinification : In inox 90 % and 10 % in oak barrel

Malolactic : Yes

Aging: 5 years on lees in our vaulted cellars of the 18th century

Disgorgement : See the back label

Dosage : 0 gr/ L - BRUT NATURE

Annual production : 20 000 bottles

Dress : Deep intense color

Nose : Iodine, smoky, even slightly animal notes

Tasting : Lively attack with a great minerality that evolves in the glass.

Born from a partnership with the Grands Chefs from the Bocuse d'Or Academy.

FOOD AND WINE PAIRINGS :

Bistro: Oysters N°3 fine from Claires Marennes Oléron

Gastro: Norway lobster carpaccio with pink berries

