



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



BRUT ORIGINE

Winegrower Merchant

Owner of a 37-hectares vineyard

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

Region : Côte des Blancs, Côte d'Épernay, Côte de Sézanne and Côte des Bars

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 60 %

2015 25 %

2014 10 %

2013 5%

Vinification : In inox 90 % and 10 % oak barrel

Malolactic : Yes

Aging: 3 years on lees in our vaulted cellars of the 18th century

Disgorgement : See the back label

Dosage : 7 gr/ L - BRUT

Annual production : 150 000 bottles

Dress : Pale yellow gold color

Nose : Aromas of ripe fruit and hints of lime

Tasting : Rich and greedy flavors develop hints of honey with slightly toasted aromas that reveal a long aging potential.