



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



BRUT ZERO

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 : 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.

