



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735

VICTOR 2012
MANDOIS VIEILLES VIGNES

Grapes varieties : 100 % Chardonnay

Villages : Chouilly, Vertus and the old vineyard of La Côte de Sézanne

Soil : Red Clay, Chalk, Limestone, Flint

Average age of vines : 50 years

Growing system : Respect of the living for the expression of the mineral

Harvest : 2012

Vinification : In stainless steel vat 70 %
In oak barrel 30 %

Malolactic : Yes

Aging: 9 years on lees in our vaulted cellars of the 18th century

Disgorgement : See the back label

Dosage : 5 gr/ L - BRUT

Annual production : 30 000 bottles

Dress : Straw yellow gold with golden reflections.

Nose : Notes of white peach and citrus, then evolved aromas ranging from yellow fruit, toasted brioche and hazelnut.

Tasting : Victor 2012 is marked by freshness, delivering whites and citrus fruits.

The aerial structure of this champagne persists in the mouth and brings a saline and mineral finish.

FOOD AND WINE PAIRINGS :

Bistro: Scallops with vegetables

Gastro: Bresse chicken with morels

