

CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735


CHAMPAGNE
MANDOIS
1735
PIERRY • FRANCE

CHOUILLY
GRAND CRU
LE NORD



BLANC DE BLANCS

GRAND CRU FROM COTE DES BLANCS

Grape variety: 100% Chardonnay

Soil: Marine chalk, fresh and compact

The power and elegance of the Grand Cru

Culture: Reasoned viticulture and respect for the living.

Harvest: Vintage 2015

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

Disgorgement: See the back label

Dosage: 5 gr / L - EXTRA BRUT

Production limited to 5,000 bottles

THE MINERAL FLAVORS OF THE CHALK OF OUR NORTHERN TERROIR

Color: Pale yellow with green reflection.

Nose: Beautiful freshness, fresh fruits and aromas of crunchy apple and pear crunchy - fresh meringue.

Chalk and liquorice with an iodine finish transmitted by the soils.

Palate: Frank and energetic, fleur de sel.

FOOD AND WINE PAIRING:

Bistro: Beaufort, Saint Marcellin, Dried pork tenderloin, Dried duck breast

Gastro: Papillote of sole with tarragon and leek melt.



CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

VERTUS
PREMIER CRU
LE SUD



BLANC DE BLANCS
PREMIER CRU FROM LA COTE DES BLANCS

Grape variety: 100% Chardonnay

Soil: Chiseled chalk, friable and southern

The fruity flavors of Premier Cru

Culture: Reasoned viticulture and respect for the living.

Harvest: Vintage 2015

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

Disgorgement: See the back label

Dosage: 5 gr / L - EXTRA BRUT

Production limited to 4,300 bottles

THE FRUIT FLAVORS OF PREMIER CRU FROM OUR SOUTHERN TERROIR

Color: Pale yellow with a bright golden sheen.

Nose: Light notes of hazelnuts, then develops aromas of passion fruit, pineapple and mandarin.

Palate: Vinosity, liquorice and flint fire.

FOOD AND WINE PAIRINGS :

Bistro: Brie of Meaux with truffles, Langres cheese, Reims raw ham

Gastro: Squab stuffed with chestnuts and porcini mushrooms
and its squash puree.

