



CHAMPAGNE  
**MANDOIS**

1735

PIERRY • FRANCE

**CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735**

## **VICTOR ROSE 2012 MANDOIS VIEILLES VIGNES**



**Grape varieties:** 90 % Chardonnay, 10 % Pinot Noir

**Vignoble Mandois**

**Terroir :** old vines of Chardonnay from Mandois' vineyard and old vines of Pinot Noir from Pierry's vineyard.

**Soil :** Red Clay, Chalk, Limestone, Flint

**Average age of the vines :** 50 years

**Growing system :** sustainable vine-growing respectful of the living

**Harvest :** 2012

**Vinification :** 70 % in stainless steel tank  
30 % in oak barrel

**Malolactic :** Yes

**Ageing:** 10 years on lees in our cellars

**Disgorgement :** more than 3 months, see the date on the back label

**Dosage :** 5 gr/ L - BRUT

**Annual production:** 8 500 bottles

**Dress :** crystalline pink reminiscent of the pulp of pink grapefruit with a long string of fine bubbles.

**Nose :** Notes of lychee and red berries.

**Tasting :** sweet flavors of wild strawberry and crystallized violets flowers with hints of toasted almonds on the finish .

**This wine requires time to open up in the glass before tasting to reveal its many flavors.**

### **FOOD PAIRING:**

**This powerful and complex rosé will be the perfect partner for meat dishes seasoned with sweet or fine spices, like a Rack of lamb in honey and saffron.**