



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



COLLECTION ORIGINE **BRUT ORIGINE**

The prelude to the Mandois house style

PRODUCTION

BLEND

40% Chardonnay, 30% Pinot Noir and 30% Meunier. The base year is 2020, to which we have added the 2017, 2018 and 2019 vintages.

VINIFICATION

90% of the wine is fermented in stainless steel and 10% in wood. The dosage is 7g/l of sugar.

AGEING

Over three years of ageing on the lees.

TASTING NOTES

APPEARANCE

Pale yellow hue with silvery tints.

NOSE

First nose of white fruits with notes of peach and apricot. Notes of honey and toasted hazelnuts then come through with aeration.

PALATE

Fresh on entry. Full-bodied and luscious with fruity and pastry aromas.

SERVING RECOMMENDATIONS

FOOD PAIRINGS

Perfect as an aperitif, but also excellent with a few Mimolette gougères or a velouté of porcini mushrooms with Mascarpone. Serve at 8-10°C.

CELLARING

Best enjoyed young but has the quality to age well for a few years.

BEHIND THE LABEL

— The genesis

Brut Origine was the first champagne Claude Mandois made when he joined the Champagne House in 1982, without the help of his father or grandfather.

— The vision

The vinification and ageing are designed to create a wine that is both fresh and full-bodied.

— The Cellar Master's comments

The blending of the Brut Origine is one of the most rewarding aspects of my role as cellar master. The use of all three grape varieties, as well as the Reserve wines, gives us the widest range of options to stay as true to the Mandois house style as possible.