



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



COLLECTION UNIQUE **VICTOR BLANC DE BLANCS 2013**

An exceptional champagne born from Mandois' old Chardonnay vines

PRODUCTION

BLEND

100% de Chardonnay. 2013 Vintage.

VINIFICATION

70% of the wine is fermented in stainless steel and 30% in wood. The dosage is 5g/l of sugar.

AGEING

Over eight years of ageing on the lees.

TASTING NOTES

APPEARANCE

Intense yellow hue with golden tints.

NOSE

The first nose exudes aromas of candied citrus fruit, toasted hazelnut and gingerbread. With aeration, the wine reveals notes of fresh butter, vanilla and white truffles.

PALATE

The wine is full-bodied and silky on entry, lifted by delicate, perfectly integrated bubbles. Notes of mirabelle plum and lemon zest evolve into brioche and roasted overtones. The long, saline finish reveals subtle hints of chalk.

SERVING RECOMMENDATIONS

FOOD PAIRINGS

Perfect with a ballotine of guinea fowl with boulangère potatoes and a green pepper sauce or slow-cooked pork cheek with apples and chestnuts.

CELLARING

Can be enjoyed now or cellared for up to 20 years. Serve at 10°C.

BEHIND THE LABEL

— The genesis

A few years after founding the winegrowers' club in 1971, Henri Mandois decided to create his own cuvée. This marked the birth of our Victor Mandois Cuvée Spéciale, a tribute to the family's first winemaker.

— The vision

For the Victor cuvée, we select grapes from Champagne Mandois' oldest vines, aged between 35 and 80 years. These low-yielding vines produce less fruit, but their juice is remarkably concentrated. The result is a wine of great complexity and balance, with the structure to age beautifully over time in the cellar.

— The Cellar Master's comments

We at Champagne Mandois are very proud of this cuvée as it embodies all the finesse and complexity we love in our champagne wines. It also offers excellent cellaring potential.