



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735

BLANC DE BLANCS 2017 PREMIER CRU

Grape variety : 100% Chardonnay Premier Cru

Areas : Côte des Blancs and Côte d'Épernay

Villages : Chouilly, Vertus, Pierry

Soil : Red Clay, Chalk, Limestone, Flint

Average age of the vines : 25 years

Growing system : sustainable vine-growing respectful of the living

Harvest: 2017

Vinification : 80 % in stainless steel vat and 20 % in oak barrel

Malolactic : 100%

Ageing: 5 years on lees in our cellars

Disgorgement : See the back label

Dosage : 6 gr/ L - BRUT

Annual production: 60 000 bottles

Dress: pale yellow color with yellow gold reflection. A necklace of many fine bubbles rises in the glass to form a harmonious cord on the surface.

Nose: an alliance of delicacy and freshness, with white-fleshed fruit flavours and floral notes at first nose followed by a touch of verbena and fresh almond.

Tasting: the attack is faithful to the nose, suave and fruity with notes of fruits and flowers revealing a particularly harmonious wine. The mouth is completed with a salty perception enhancing its delicacy.

FOOD PAIRING:

The elegance of this champagne is ideal with your meal from appetizer to dessert. It will also be perfect with a simple apple pie or to accompany a Saint-Pierre with hazelnut butter and pan-fried fennel.