



CHAMPAGNE  
**MANDOIS**

1735

PIERRY • FRANCE



**CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735**

**BRUT ORIGINE**

**Grapes varieties :** 40 % Chardonnay, 30 % Pinot Noir and 30 % Pinot Meunier

**Regions :** Côte des Blancs, Côte d'Epervay, Côte de Sézanne and Côte des Bars

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

**Average age of vines :** 25 years

**Growing system :** Respect of the living for the expression of the mineral

**Harvest :** 2016 60 %  
2015 25 %  
2014 10 %  
2013 5%

**Vinification :** 90 % in inox and 10 % oak barrel

**Malolactic :** Yes

**Aging:** 3 years on lees in our vaulted cellars of the 18<sup>th</sup> century

**Disgorgement :** See the back label

**Dosage :** 7 gr/ L - BRUT

**Annual production :** 150 000 bottles

**Dress:** Pale yellow gold color.

**Nose:** Aromas of ripe fruits and hints of honey with slightly toasted aromas that reveal a long ageing potential.

**FOOD AND WINE PAIRINGS :**

**Bistro:** Comté and parmesan cheese soufflé

**Gastro:** Gourmet veloute with Champagne lentils

