



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE

CHAMPAGNE VINEGROWER IN PIERRY SINCE 1735

ROSE GRANDE RESERVE

Grapes varieties : 60 % Pinot Noir, 30 % Chardonnay and 10% Pinot Meunier

Regions : Côte des Blancs, Côte de d'Epernay, Côte de Sézanne and La 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 : 60 % from 2015

30 % from 2014

10 % from 2013

Blending and maceration methods

Vinification : In inox 90 % et 10 in oak barrel

Malolactic : Yes

Aging: 3 years on lees in our vaulted cellars of the 18th century

Disgorgement : See the back label

Dosage : 7 gr/ L - BRUT

Annual production : 30 000 bottles

Dress : Slightly salmon color

Nose : Red fruits notes, cherries, strawberries and pomegranates

Tasting : Full –bodied, revealing aromas of ripe cherry.

FOOD AND WINE PAIRINGS :

Bistro: Strawberry salad with basil

Gastro: Tatin with apples and hibiscus caramel

