



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



COLLECTION 1735 **BLANC DE BLANCS 2019**

Champagne Mandois' signature champagne

PRODUCTION

BLEND

100% de Chardonnay. 2019 Vintage.

VINIFICATION

80% of the wine is fermented in stainless steel and 20% in wood. The dosage is 6g/l of sugar.

AGEING

Over four years of ageing on the lees.

TASTING NOTES

APPEARANCE

Pale yellow hue with golden tints.

NOSE

The first nose presents notes of citrus, such as preserved lemon and bergamot zest, followed by notes of orchard fruits and fresh almonds. After aeration, the wine releases aromas of white flowers such as acacia, along with pastry notes of toasted bread and buttered brioche, and spicy notes of green pepper and ginger.

PALATE

The wine shows liveliness and purity on entry. Aromas of white peach and mirabelle plum gradually emerge before giving way to notes of fresh, then toasted, hazelnuts. A lovely salinity adds depth and lengthens the finish.

SERVING RECOMMENDATIONS

FOOD PAIRINGS

Perfect as an aperitif, this champagne would also pair well with a fillet of John Dory with beurre blanc or poultry with a black garlic cream and crispy puffed potato slices.

CELLARING

This champagne can be enjoyed now or cellared for up to 10 years. Serve at 8–10°C.

BEHIND THE LABEL

— The genesis

With the vibrant freshness and depth of its Chardonnays, combined with the diversity of the crus, this cuvée has become a champagne we truly love to drink and a firm favourite at our family gatherings.

— The vision

The vintage Blanc de Blancs is the Champagne House's signature champagne. With total autonomy over its Chardonnay supply, Mandois is able to create a cuvée that is a true expression of its savoir-faire and distinctive style. Fresh and complex, this Blanc de Blancs owes its character to a meticulous, oxygen-free vinification process and more than four years of ageing.

— The Cellar Master's comments

Blending this Champagne is both a rewarding and complex task due to the diversity of the Chardonnay crus. Creating this cuvée gives you a real sense of how diverse and expressive Chardonnay can be.