



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



COLLECTION 1735 **BLANC DE NOIRS 2018**

A champagne of distinctive character

PRODUCTION

BLEND

100% Pinot Noir. 2018 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 gold hue with hints of copper.

NOSE

The first nose exudes intense aromas of white fruits, such as pear and greengage, complemented by notes of mirabelle plum and quince jellies. Brioche-like, toasted notes, reminiscent of toasted bread and fresh hazelnuts, come through with aeration. Spicy overtones of nutmeg and ginger add complexity.

PALATE

The wine is well structured on entry, revealing a silky texture. The fruit comes through in all its purity in notes of yellow peach and dried fruit and nuts, supported by a mineral backbone that adds freshness and tension. The finish lingers with a delicate bitterness, reminiscent of candied orange peel and sweet spices.

SERVING RECOMMENDATIONS

FOOD PAIRINGS

Perfect with a fillet of venison with cranberries or foie gras with sesame, miso and mango chutney.

CELLARING

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

BEHIND THE LABEL

— The genesis

Impressed by the exceptional quality of the Pinot Noir grapes destined for the Brut Origine blend, Claude Mandois decided in 2012 to produce it as a dedicated cuvée. He carefully selected the Pinot Noir grapes from the best plots belonging to winegrowers who are friends and partners of the Mandois family.

— The vision

This Blanc de Noirs is designed to be a perfect balance between freshness and complexity.

— The Cellar Master's comments

A different expression of the Mandois style, this champagne is crafted from carefully selected grapes whose quality we have long recognised and appreciated.