



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



COLLECTION ORIGINE **NON DOSÉ ORIGINE**

The purity of a champagne and its terroir

PRODUCTION

BLEND

40% Chardonnay, 30% Pinot Noir and 30% Meunier. The base year is 2019, to which we have added the 2016, 2017 and 2018 vintages.

VINIFICATION

90% of the wine is fermented in stainless steel and 10% in wood. The dosage is 0 g/l of sugar.

AGEING

Over four years of ageing on the lees.

TASTING NOTES

APPEARANCE

Golden hue with hints of copper.

NOSE

The first nose presents citrus notes of lemon and grapefruit, complemented by fresh green apple. With aeration, the wine reveals hints of almond and delicate white flowers such as hawthorn.

PALATE

The absence of dosage makes this champagne particularly lively on entry. A fine mousse gently envelops a vibrant tension. The palate unfolds with notes of orchard fruits, such as pear, alongside candied citrus flavours. A touch of salinity and some lovely fine bitters extend the finish.

SERVING RECOMMENDATIONS

FOOD PAIRINGS

Perfect as an aperitif, it would also work well with sea bream ceviche or veal carpaccio with finger limes and Parmesan.

CELLARING

Best enjoyed young but has the quality to age well for a few years. Serve at 8–10°C.

BEHIND THE LABEL

— *The genesis*

Historically, champagne was produced without the addition of any dosage and drunk immediately after the disgorgement (carried out à la volée) to appreciate the wine's intrinsic quality. We have recreated this unique moment with this zero-dosage cuvée, a style particularly appreciated by champagne connoisseurs.

— *The vision*

A zero-dosage champagne is made to express the intrinsic quality of the wine and the character of its terroir. Prolonged ageing enhances the extraction of aromas from the lees and contributes to the wine's overall balance.

— *The Cellar Master's comments*

The opening of the zero-dosage champagne is always the highlight of any tasting because it reveals our wine in its purest form, completely free of artifice. Its quality is therefore a true reflection of the excellence of the Mandois Champagne House.