



CHAMPAGNE
MANDOIS

1735

PIERRY • FRANCE



COLLECTION UNIQUE **CLOS MANDOIS 2012**

*A new facet of champagne,
revealed through a Clos (walled vineyard)*

PRODUCTION

BLEND

100% Meunier. 2012 Vintage.

VINIFICATION

100% fermented in wood. No malolactic fermentation.
The dosage is 5g/l of sugar.

AGEING

Over ten years of ageing on the lees.

TASTING NOTES

APPEARANCE

Golden hue with amber tints.

NOSE

The first nose exudes aromas of white flowers such as acacia and lime blossom, stone fruits such as peach and damson plum, and honey. With aeration, more complex notes of walnut and brioche emerge, accompanied by hints of candied bergamot.

PALATE

The wine is smooth yet lively on entry. Black fruits come to the fore with aromas of blackberry and blueberry. A silky mid-palate reveals more evolved notes of liquorice, while a well-defined saline backbone lifts the whole, allowing the flavours to linger beautifully.

SERVING RECOMMENDATIONS

FOOD PAIRINGS

Perfect with a truffle and bacon-wrapped fillet of John Dory served with boulangère potatoes or a creamy artichoke risotto topped with aged Parmesan.

CELLARING

Can be enjoyed now or cellared for up to 20 years. Serve at 10°C.

BEHIND THE LABEL

— *The genesis*

The Meunier grapes from the Clos have always been vinified separately and the wines have never failed to distinguish themselves during our blending sessions. Claude Mandois therefore decided to create a dedicated cuvée to give these little gems the recognition they deserve.

— *The vision*

After settling, the juice is transferred to demi-muids for alcoholic fermentation. Malolactic fermentation is blocked, and the wines are then left undisturbed for eight months before bottling, with no further intervention. Natural stabilisation takes place during the cellar ageing process. This winemaking process limits the wine's exposure to oxygen.

— *The Cellar Master's comments*

This champagne is truly unique: a 100% Meunier with remarkable cellar-ageing potential, it shows a new and distinctive facet of champagne.