



Wine Spectator

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POINTS

G.H. Mumm™ Le Rosé

THERE'S DEPTH AND COMPLEXITY HERE, WITH CHERRY, SPICE, TOAST AND MINERAL FLAVORS MATCHED TO A RICH TEXTURE. IT'S ALL SUPPORTED BY A FIRM STRUCTURE, ENDING WITH A LONG AFTERTASTE OF SPICE AND UNDERBRUSH. VERY VINOUS. —NOVEMBER 2010

G.H. Mumm Brut Rosé

FRESH AND FRUITY, YET BALANCED AND INTENSE, MUMM ROSÉ CHAMPAGNE REFLECTS THE UNIQUE STYLE OF THE HOUSE OF G.H. MUMM. ITS EXQUISITE PINK COLOUR COMES FROM THE RED WINES FROM THE RENOWNED AND HIGHLY SOUGHT AFTER GRAND CRU VINEYARDS OF BOUZY THAT ARE ADDED TO THE BLEND. IN HIS WORK ENTITLED ENOLOGIE FRANÇAISE, PUBLISHED IN 1827, FRENCH WINE EXPERT CAVOLEAU WROTE THAT “THE RED WINES OF BOUZY PRESENT A BOUQUET WHICH IS NOT DISSIMILAR TO THE BEST CRUS OF BURGUNDY.” IN 1868, JULES GUYOT DECLARED IN HIS ETUDE DES VIGNOBLES DE FRANCE THAT “THE WINE OF BOUZY IS TRULY ONE OF FRANCE’S FINEST”.

ASSEMBLAGE

The Mumm Rosé cuvée combines the finesse, balance and aromatic richness of the Mumm Cordon Rouge base comprised of 77 crus, with the extra fruitiness from the addition of 12% to 14% Pinot Noir red wines from Bouzy.

These red wines, added during blending, mostly originate from the Montagne de Reims (Bouzy, Ambonnay, Verzenay, Verzy) and Côte des Bars (Les Riceys, Neuville sur Seine, Celles sur Ource) areas. A large proportion of its component wines come from Grands Crus and Premiers Crus of the Champagne region, classed at 90% to 100% on the cru scale.

The final cuvée includes around 18% reserve wines, mostly Pinot Noir from three or more vintages. It is aged for three years on the lees before bottling.

This complex, sophisticated blend comprises:

- 60% Pinot Noir contributing strength, character and colour.
- 18% Pinot Meunier bringing fruitiness, brilliance and balance,
- 22% Chardonnay for finesse and elegance.

PREPARATION

The assemblage is performed according to an old rule from the Champagne region: the blending of red wine from Champagne with white wines. Hence, the Mumm Rosé style is consistent with the three criteria: colour, aroma and taste.

To achieve this consistency means the Head Cellarmaster has to anticipate the evolution of the vintage during its ageing.

APPEARANCE

An intense, clear-cut salmon pink colour, with orange and yellow highlights. The light, elegant bubbles create a delicate, sparkling mousse.

NOSE

Luscious aromas are dominated by fresh summer fruits such as strawberry with hints of caramel and vanilla.

PALATE

The palate is filled with flavours of red fruits, caramel and vanilla and a long, powerful, rounded finish.

FOOD PAIRINGS

G.H. Mumm Brut Rosé works well as an aperitif or paired with sauced fishes, grilled lamb, tender chicken and grilled salmon filet. Brut Rosé is also a good match for chicken with roasted lemon and rosemary sauce or paella.

KEY FACTS

- Alcohol content: 12.5% by Volume
- Acidity: 5 g/l
- Dosage: 10 g/l
- Ageing: at least 3½ years on the lees
- Average on cru scale: 94%

GRAPE VARIETIES

- 60% Pinot Noir
- 18% Pinot Meunier
- 22% Chardonnay

SERVING TEMPERATURE

10° C (12°C when accompanying a meal)