



MUMM NAPA

CUVÉE M

Cuvée M appeals to sparkling wine aficionados with a bit of a sweet tooth. It is a soft, elegant wine that showcases powerful ripe fruit flavors of Napa Valley.

METHOD: The naturally ripened fruit, selected from more than 50 separate vineyards, reveals layers of crisp and creamy textures that are rich and lingering. Individually selected lots are kept separate during initial fermentation in order to highlight vineyard differences and specific strengths. Wines destined for Cuvée M are yeast aged an average of 18 months, adding flavors of biscuit, bread dough, white blossoms and mocha to the wine. Disgorged as a Sec style (3.00% RS), Cuvée M's final blend is enriched with a proprietary blend of late-harvest Muscat and Pinot Noir, then allowed to rest another three months to fully marry the dosage liquor with the base wine.

PROFILE: Cuvée M displays a graceful stream of fine bubbles, a lovely peach-rose hue, and fresh white and yellow stone fruit aromas complemented by notes of wild strawberry, fresh baked bread, vanilla and honey. Layers of ripe peach with subtle hints of mandarin orange combine with crisp citrus tones, leading to a long, satisfying finish.

OCCASION: A great choice for Champagne cocktails, Cuvée M also pairs with hors d'oeuvres, spicy entrées and creamy desserts.



BLEND

48% Chardonnay
43% Pinot Noir
6% Pinot Gris
3% Pinot Meunier

RESIDUAL SUGAR (DOSAGE)

3.00%

STYLE

Sec

ALCOHOL

12.5%

TA

9.1 g/l

PH

3.05

TIME EN TIRAGE

18 months

AGING POTENTIAL

Drink now

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EVERYDAY CELEBRATIONS



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