



Wine Spectator

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POINTS

## G.H. Mumm™ Cordon Rouge

TOAST AND DRIED FRUIT NOTES MIX IN THIS VERY HARMONIOUS DRY CHAMPAGNE, WHICH IS FULL OF FLAVOR—DRIED APRICOT, CANDIED ORANGE PEEL, NUT AND SMOKE—BUT STILL ELEGANT AND LIGHT-WEIGHT. THE RICH, TOASTY NOTE LINGERS ON THE VIBRANT FINISH.  
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# G.H. Mumm Cordon Rouge

THE FLAGSHIP MUMM CORDON ROUGE BRUT EMBODIES THE G.H. MUMM HOUSE STYLE OF FRESHNESS, ELEGANCE AND POWER FROM THE QUALITY OF THE PINOT NOIR IN THE BLEND. THIS STYLE HAS BEEN PASSED DOWN FROM ONE CELLARMASTER TO ANOTHER SINCE 1827 AND OUR CURRENT CELLARMASTER, DIDIER MARIOTTI, CONTINUES THIS TRADITION TODAY.

## ASSEMBLAGE

Dominated by a backbone of top quality Pinot Noir, this flagship cuvée is an assemblage of up to 77 different vineyards with a high proportion of reserve wines of up to five different vintages to create a fresh, yet rich and complex champagne.

All the great terroirs of the Champagne region are represented in the blend: the Montagne de Reims, Vallée de la Marne, Vallée de l'Ardes, Côte des Blancs, Sézannais, and Aube. Many of the wines behind the splendour of Cordon Rouge are sourced from Grands Crus and Premiers Crus within the Champagne region, classed at 90% to 100% on the Cru scale.

- 45% Pinot Noir provides structure, intensity and power.
- 25% Pinot Meunier gives a fruity bouquet, liveliness and a rounded feel.
- 30% Chardonnay complements the whole with finesse and elegance.

## PREPARATION

Most important is a true respect for the terroir: preparing the blend of Mumm Cordon Rouge is a long and delicate process, in which each stage determines the final quality of the wine. It all begins with the harvest, when each cru is kept separate from the picking until the must reaches the vats. At G.H. MUMM, everything is done to best express the excellence of the House's terroir: 218 hectares, of which 160 are classified as Grand Crus.

Through separate vinification of the grapes from each terroir, the wine achieves a complex range of aromas and tastes. During a four-to-five-month period following each year's harvest, Cellarmaster Didier Mariotti tastes all the 350 individual blending components several times. Under his personal supervision, the final Mumm Cordon Rouge blend is decided, usually in January or February.

The wines from each cru are carefully blended together and then complemented with between 10 and 20% reserve wines from the G.H. MUMM stocks to add maturity and richness to the complexity of the final cuvée. These reserve wines are kept in vats for two, three or even four years and some are aged on the lees for added body and flavour.

The wine is then bottled to undergo the secondary fermentation, following which it matures in the cellars for at least three years before disgorgement.

Finally, the liqueur de dosage, comprising several still wines, some aged for at least two years in stainless steel vats, with around 10 g/l of sugar, is added to bring out the full character of the Cordon Rouge blend.

## APPEARANCE

Fresh, golden yellow with hints of jade, the wine's abundant bubbles, both fine and elegant, demonstrate the finesse of this champagne.

## NOSE

Aromas of lemon and grapefruit, combined with the richness of firm, fleshy fruits such as white peaches, apricots and tart apples bring freshness and liveliness to the wine. These are followed by hints of vanilla, enriched with caramel. Honeyed nuts also play their part.

## TASTE

The bubbles are rich on the palate, but never overpowering. The perfect balance is combined with a rounded, full vinosity. The mix of fresh fruit and caramel aromas give even more intensity to the finish. This is a subtly balanced wine with a remarkable capacity to linger in the mouth.

## FOOD PAIRINGS

G.H. Mumm Cordon Rouge works well as an aperitif. Its freshness and intensity make it an equally fine match for grilled fish or roasted meat.

## KEY FACTS

- Alcohol content: 12.5% by Volume
- Acidity: 5 g/l
- Dosage: 8 to 10 g/l
- Ageing: at least 3 years

## ORIGIN OF CRUS

77, the main ones being Cramant, Avize, Oger, Vertus, Ambonnay, Bouzy, Verzenay, Verzy, Mailly, Vaudemange, Ecueil, Savigny, Avenay, Verneuil, Vandières.

Average on cru scale: 94%

## GRAPE VARIETIES

- 45% Pinot Noir
- 25% Pinot Meunier
- 30% Chardonnay

## SERVING TEMPERATURE

10° C (12°C when accompanying a meal)