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MAISON MUMM
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BLANC DE BLANCS 2012

"Cramant means 'chalk mountain', and the minerality in its soil is what delivers freshness to our Blanc de Blancs. This champagne is perfect for those looking for this purity that is so difficult to obtain. Its incisive attack is fresh, its bubbles fine and its pleasure instant."

Didier Mariotti — Maison Mumm Cellar Master



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RED MULLET / PENCIL LEEK / GRANNY SMITH / GOURD / KUMQUAT / LEMON CAVIAR

BLANC DE BLANCS

In 1882, G.H.MUMM bought some vines in the village of Cramant on the highly prized Côte des Blancs, right in the heart of the Champagne region. This chardonnay Grand Cru is fresh, light and elegant—a remarkable champagne with matchless precision and finesse.

Produced in limited quantities, it has a distinctive narrow necked bottle allowing the wine to develop more slowly, and a label with folded-down corner.

This recalls the custom in bygone days of presenting the House's friends with a bottle accompanied by a visiting card of which the corner was folded down to indicate that it had been delivered in person.

THE 2012 VINTAGE

The 2012 vintage put a stop to the decade of high-yield harvests in Champagne. The atrocious weather until late July caused a decline in production. The good news is that this decline led to a late, ripe and healthy harvest. With an average of 12° of alcohol, the vintage is as rich in sugar content as 2003. Cramant has practically the same acidity as in 2011, but with an additional degree of alcohol, therefore the wines are more mature and more energetic.

CRAFTING

Blanc de Blancs is exclusively made from Chardonnays (100%) from the Cramant terroir. Situated in the heart of

the Côte des Blancs area, the House's historic east facing vineyard is sheltered from the dominant winds. These weather conditions, combined with a chalky soil, bring exceptional freshness to the delicacy and lightness of the Chardonnay wines.

With pressure that is deliberately lower than that of most other champagnes at 4.5 bars, low dosage (6 grams per litre) and cellar aging for three years minimum, this wine expresses its mineral character with wonderfully subtle effervescence.

DISCOVERING

APPEARANCE: Light and delicate bubbles dissolve in a bright and luminous liquid shot through with green and soft yellow glints.

AROMA: On the nose Blanc de Blancs reveals notes of scented white blossoms, lemon, fresh fruits and chalk.

TASTE: A very elegant and subtly mineral attack with a creamy texture leads into a smooth body and an intense expressive finish that testifies to its ageing potential.

FOOD PAIRING

Aperitif champagne.

Blanc de Blancs is a perfect match for seafood and fish: oysters, lobster served with spring vegetables, sushi or scallop carpaccio.