

RS
MAISON MUMM
RV

BLANC DE NOIRS 2009

"RSRV Blanc de Noirs is a powerful cuvée that reveals Pinot Noir's strong personality. With its pronounced brioche and toasted aromas, this champagne expresses its full potential in the mouth, with long-lasting intensity."

Didier Mariotti — Maison Mumm Cellar Master



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FOR THE MOST ADVENTUROUS ONES, TRY TRUFFLED RED AND GOLD CHOCOLATE ORB
DARK CHOCOLATE / PRALINE MOUSSE

BLANC DE NOIRS

This cuvée is produced exclusively with Pinot Noir from Verzenay, the first vineyard acquired by Georges Hermann Mumm in 1840 and one of the 17 villages in the Champagne winegrowing region ranked as a Grand Cru. Blanc de Noirs bottles are distinctive for their narrow neck which allows the wine to develop more slowly so that it reveals aromatic complexity and elegance.

THE 2009 VINTAGE

The summer of 2009 was hot, dry and sunny — the perfect conditions for ripening the grapes to optimum maturity. An interval of light rains at the start of September brought some welcome refreshment for the grapes before picking began in perfect conditions. The resulting Pinot Noir crop in Verzenay was perfect, both in terms of health, ripeness and overall balance, with potential alcohol of 10.1% vol and balanced acidity of 7.3g/L.

CRAFTING

Blanc de Noirs is produced in limited quantities when the harvest is judged to be exceptional, as it was in 2008. It is made from a single harvest of Pinot Noir (100%) from the North-facing Verzenay vineyard in the Montagne de Reims area with a pronounced identity and fine minerality. These two qualities together produce an intense, direct and powerful Pinot Noir, bringing elegance and panache to the wine.

The grapes are pressed exclusively in Verzenay, in the House's very first press center acquired in 1843. It is left to rest for at least six years in the cellars to develop structure and aromatic richness before being given a minimal dosage of 6 grams per liter.

DISCOVERING

APPEARANCE: Deep yellow in color with golden glints.

AROMA: On the nose, RSRV Blanc de Noirs 2009 has a hint of smoke then opens to rich notes of vanilla and pear marmalade and aromas of butter croissant.

TASTE: The structure and strength of the pinot noir are expressed with a straight mouth and a lot of tension at the end.

FOOD PAIRING

Blanc de Noirs is perfect served with mature Comté cheese, dried fruits or smoked almonds. It is equally well-matched with a light seafood starter, fish baked in a salt crust or fine white meat.

ENJOYING

Blanc de Noirs is one of the rare cuvées that should be served at between 10°C and 12°C.