



## MUMM CORDON ROUGE, IDEAL AS AN APERITIF AND BEYOND

Crafting is a long and complex process of which every step is fundamental to ensure the cuvée's quality and perfection.

### PAIRING

Ideal as an aperitif and beyond, Mumm Cordon Rouge works as well as an accompaniment to white meat, as it does to fish or fine cured meats (Italian ham, smoked duck breast).

### ENJOYING

Mumm's champagne rituals introduce 21st-century devotees to new ways of enjoying champagne. This cuvée fully expresses its aromas and structure when served at 8°C

### CRAFTING

The style of every Mumm Cordon Rouge cuvée is a constant, subtle balance of freshness and intensity:

- A cuvée blended from 77 crus, every one unique
- The grape variety traditionally used by Mumm, Pinot Noir (45%), endows the wine with structure and strength
- Chardonnay blend (30%) that ensures both finesse and elegance
- The fruity, sharp and well-rounded notes of Pinot Meunier (25%) complete the blend
- A separate pressing and vinification for each grape variety and cru, to ensure a wide range of aromas and taste sensations
- 25% to 30% addition of reserve wine which brings depth to the final blend
- A residual sugar content of 8g/l to remain constant and true to the Maison MUMM style