



Press release – February 2016

MUMM RELEASES THE 2009 VINTAGE

MAISON MUMM HAS RELEASED THEIR LATEST CREATION, MUMM VINTAGE 2009, A COMPELLING WINE WHOSE RICH ATTACK BLOSSOMS INTO A VOLUPTUOUS AND LONG MINERAL FINISH.

Described by Chef de Caves Didier Mariotti as “a wine of power that is cloaked in roundness and fruit character” the Mumm Vintage 2009 is ready to burst into life after five years of slowly developing, whilst undisturbed and sheltered from light, in the Maison’s cellars.





Tasting the 2009 vintage is like experiencing a freeze frame in time – those explosive taste sensations are what makes it such an extraordinary cuvée. One that is perfect for celebrating with friends, exploring with daring food matches or just savouring in your own very special moment of success.

2009 was an exceptionally ripe vintage; and this cuvée is driven by the power of the 68% Pinot Noirs, enhanced by the mineral freshness of the 32% Grand Cru Chardonnays that bring balance and attitude to the wine. Mumm 2009 reveals real aromatic complexity. Yellow fruit compote and stewed apricot from the Pinot Noir dominate the nose, with hints of vanilla, brioche and honey. In the mouth the rich attack blossoms into a long and lingering, harmonious finish.

Mumm 2009 is available in selected countries with an RSP of around £40 / €34.

PAIRING

The yellow-fruit aromas of the Mumm 2009 Vintage match the luscious flavours of pan-fried foie gras with apricot jelly. Its structure and power combine well with game birds and caramelised quinces. The subtlety of its patisserie notes chimes nicely with toasted brioche accompanied by Saint-Nectaire cheese, for example.



ABOUT MAISON MUMM

Mumm is part of Martell Mumm Perrier-Jouët, the prestigious cognac and champagne business of Pernod Ricard, world's co-leader in Spirits & Wines. With its distinguished heritage dating back to 1827, Mumm is the leading international champagne House in France and third worldwide*. Mumm Cordon Rouge, recognisable by its red ribbon—a symbol of excellence—is the perfect embodiment of the spirit of the House: it stands out through the freshness and intensity of its style, which successive generations of cellar masters have successfully maintained and handed down.

* IWSR 2014

MEDIA ENQUIRIES

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