



STYLE

FORMERLY KNOWN as the Mumm Napa Blanc de Noirs, our Brut Rosé is an engaging blend of Pinot Noir and Chardonnay. A small portion of the Pinot Noir grapes are fermented on skins producing the soft fruity character that gives Brut Rosé its directness. A small percentage of Chardonnay gives the wine elegance and structure. This more robust quality, along with its vibrant color makes Brut Rosé a brilliant wine for any romantic dinner, a wedding, brunch, or one of those "Just-Because" kind of days.

TECHNIQUE

Fruit is harvested exclusively by hand during the cool hours of the early morning or at night. At the winery, fruit is hand-delivered to the presses and slowly pressed at low pressure.

To achieve the brilliant pink coral color, a small amount of Pinot Noir fruit is allowed to ripen on the vine for an extended period of time, and then fermented in the Burgundian style. A long, pre-fermentation cold soak extracts color and flavors without too much tannin impact. When added to the final blend, this small wine lot adds power, depth, beautiful color and a rich red fruit character.

PROFILE

Like an alluring rose, the radiant pink color accentuates this elegant sparkling wine, while displaying a wide range of red and black fruit tones, such as wild straw berry, bing cherry and dark plums. With its more robust quality, Brut Rosé is a wonderful wine with many kinds of cuisine, ranging from Thai to Italian. It is especially good as an aperitif, served with hors d'oeuvres or with a main course of steamed lobster.



WINEMAKER	APPELLATION	COMPOSITION	ALCOHOL	T.A.	PH	DOSAGE
Ludovic Dervin	Napa Valley	85 % Pinot Noir 15 % Chardonnay	12.5 %	8.5 g/L	3.05	Brut 1.2 %