



From the Winery

RSRV Blanc de Blancs is produced exclusively with Chardonnay grapes from Cramant (“chalk mount”) in the Côte des Blancs. Notably, the vines harvested include those from historic plots acquired by Maison Mumm in 1882.

The terroir of this Grand Cru offers ideal climatic conditions and a chalky soil which accentuate the mineral, delicate taste of Chardonnay. For RSRV Blanc de Blancs 2014, a relatively low pressure of 4.5 bars (compared with 6 in general for other champagnes) enables the wine to fully express its minerality and subtle sparkle.

After a minimum of three years' aging in the cellars and a light dosage of 6 grams per liter, this 100% Grand Cru cuvée, produced in limited quantities, is ready to be enjoyed.

The specific shape of the bottle, with its slender neck, enhances the evolution and conservation of the wine.

ABV (%): 12.0

Size: 750mL

Country: France