

POL ROGER BRUT RÉSERVE NV



WINE INTRODUCTION

All the know-how of Champagne Pol Roger is revealed in its ability to each year reproduce a blend which is consistent in style and in quality. Elegant and refined, the cuvée Brut Réserve is the champagne of all occasions.

WINEMAKER VINTAGE DESCRIPTION

Once harvested, the grapes are immediately and delicately pressed. The must undergoes a first *débourbage* (settling) at the press house and a second in our winery, à froid (at 6°C) over a 24 hour period. The alcoholic fermentation takes place at a low temperature (18°C) in temperature-controlled stainless steel vats, with each variety and the production of each village kept separate until final blending. All our wines go through a malolactic fermentation. After tasting, blending and bottling, the secondary fermentation (*prise de mousse*) and maturing take place in the cool atmosphere of our cellars located 33 metres below street level. Each bottle is given a traditional *remuage* (hand riddling) before disgorging and dosage, and the wines rest for a minimum of three months before being released.

APPEARANCE, AROMA AND TASTING NOTE

Pol Roger Brut Réserve displays a beautiful golden straw coloured hue, as well as abundant and fine bubbles. With a powerful and attractive nose, it first delivers aromas of fruit (pear, mango ...) and then releases light flavours of honeysuckle and white jasmine, lingering on vanilla and brioche notes. Behind a frank and dynamic attack, the wine encompasses a nice harmony and a pleasant freshness, whilst preserving some structure. On the palate, flavours of cooked fruit (quince jelly, apricot jam) happily mingle with fragrances of beeswax and acacia honey. The long-lasting aromas, composed of both fruity (candied orange peel, tangerine...) and spicy notes (cardamom, anis) is outstanding

WINE INFORMATION

Country:	France
Region:	Champagne
Wine Type:	Sparkling Wine
Producer:	Pol Roger
Wine Name:	Brut Réserve
Vintage:	NV
Principle Grape (%):	Chardonnay (33.3)
Secondary Grape (%):	Pinot Noir (33.3)
Tertiary Grape (%):	Pinot Meunier (33.3)
Closure:	Cork
ABV (%):	12.50%
Bottle Size:	150cl
Case/Pack Size:	3x150cl

WINE AWARDS

Wine Advocate:	92 points
Wine Spectator:	92 points