

THE « CUVÉE »

The Blanc de Blancs 2016 is crafted entirely from chardonnays selected from the grands crus of the Côte des Blancs: Oiry, Chouilly, Cramant, Avize, Oger and Le Mesnil-sur-Oger.

VINIFICATION & MATURATION

Once harvested, the grapes are quickly and gently pressed. The must undergoes two settling processes, one at the press house immediately after pressing and the second, a cold settling, in stainless steel vats, over a 24-hour period. A slow, cool fermentation takes place in stainless steel vats, with each variety and each cru kept separate until the final blending. All our wines undergo malolactic fermentation. After tasting, blending and bottling, secondary fermentation and ageing take place in the cool environment of our cellars, located 33 metres below ground. Here, the champagne undergoes the traditional riddling-by-hand process, a rarity in Champagne nowadays, before its disgorgement and dosage. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool cellars. The wines then rest for a minimum of six months before being shipped.

TASTING NOTES

A crystal-clear appearance with silvery tints complements the delicate bubbles. Initially shy on the nose, the wine reveals a fine minerality (chalk and flint) with notes of white flowers, yellow cherries and dried nuts. On aeration, aromas of citrus, exotic fruits and cocoa butter come together to complete the whole. The bouquet is very fine, direct and pure. On entry to the palate, the wine is crisp and exceptionally fresh. The texture of this Blanc de Blancs 2016 is delicate and almost crunchy. It reveals a pronounced minerality with subtle hints of citrus zest (lemon and orange) and toasted overtones. The saline finish is long and persistent. Sustained by a remarkable freshness that creates a graceful backbone throughout, this finely balanced champagne shows great promise.

FOOD PAIRINGS



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Nos emballages peuvent faire l'objet d'une consigne de tri 