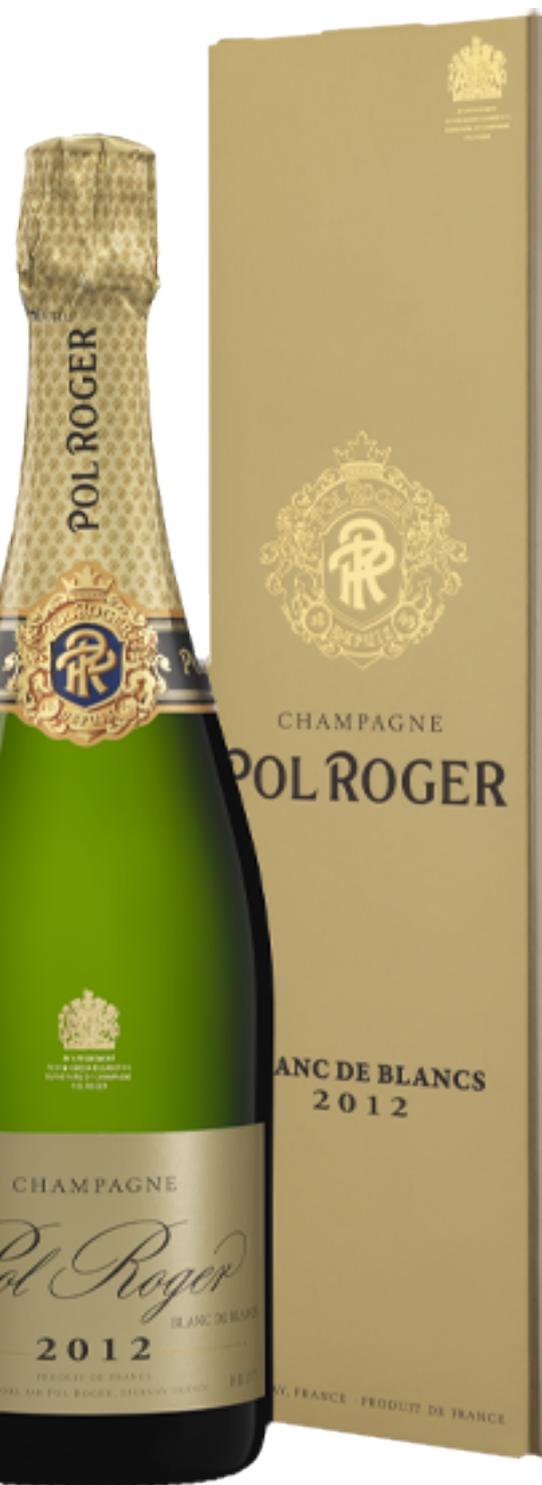




CHAMPAGNE
POL ROGER

POL ROGER Blanc de Blancs Vintage 2012



Category:	WINE		
Style:	CHAMPAGNE		
Variety:	VINTAGE		
Region:	EPERNAY		
Vintage:	2012		
Volume:	750ml		
Vinification:	The must undergoes two dbourbages (settlings), one at the press house immediatly after pressing and the second, a dbourbage froid, in stainless steel tanks at 6C over a 24hour period. A slow cool fermentation with the temperature kept under 18C takes place in stainless steel with each variety and each village kept seperate. The wine undergoes a full malolactic-fermentation prior to final blending. Secondary fermentation takes place in bottle at 9C in the deepest Pol Roger cellars (3		
Appearance:	The Blanc de Blancs 2012 is pale yellow-gold in colour with shimmering reflections, enhanced by a fine and elegant stream of lingering bubbles.		
Bouquet:	The nose exudes notes of dried fruits and hazelnut, which combine harmoniously with touches of citrus and exotic fruits. As the wine opens up in the glass, it reveals aromas of peach and apricot.		
Palate:	On the palate, the first impression is clear-cut and incisive. The wine beguiles with its balance between vibrant youth and rich maturity. Fresh notes of citrus are underpinned by a bright acidity. The aftertaste is persistent but delicate and leaves a lasting impression of great refinement. This is a champagne bursting with elegance.		
Food Match:	SEAFOOD		
Technical Analysis:			
Alcohol:	12.00%	Packaging:	1 x 750ml
Hancocks Product:	48151		