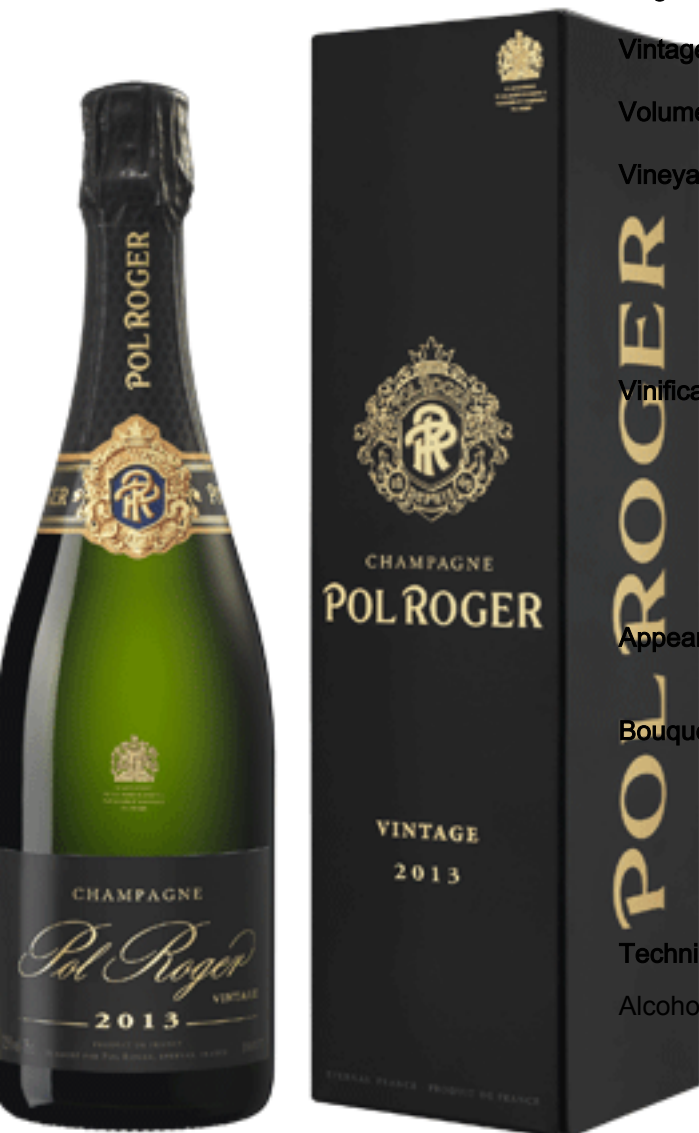




POL ROGER Brut Vintage 2013



Category: WINE
Style: CHAMPAGNE
Variety: VINTAGE
Region: EPERNAY

Vintage: 2013
Volume: 750ml

Vineyard: Champagnes geographical location engenders capricious weather. For this reason, since their foundation in 1849 Pol Roger has observed the tradition of not releasing a vintage-dated champagne unless the climatic conditions permit the production of grapes of outstanding ripeness.

Vinification: Winter was cold with little sunshine; it was marked by frequent frosts and several incidences of snowfall. The onset of spring-like weather was delayed, and the month of May saw a return of unseasonably low temperatures and high rainfall. June saw a return of normal temperatures. July and August were hot, sunny and dry.

Appearance: The 2013 Brut Vintage displays an enticing pale golden hue underpinned by a vivid and elegant cord.

Bouquet: The nose immediately exudes a complex bouquet of almond, cashew nut, small candied seeds, harmoniously counterbalanced by its vibrant sensation of youth and lightness mingling with mineral and oral fragrances.

Technical Analysis:

Alcohol: 12.50% **Packaging:** 6 x 750ml