



CHAMPAGNE  
**POL ROGER**

# POL ROGER Brut Vintage 2009



<b>Category:</b>	WINE
<b>Style:</b>	CHAMPAGNE
<b>Variety:</b>	VINTAGE
<b>Region:</b>	CHAMPAGNE
<b>Vintage:</b>	2009
<b>Volume:</b>	750ml
<b>Vineyard:</b>	The Brut Vintage 2009 from Champagne Pol Roger is made from the traditional house vintage blend of 60% Pinot Noir and 40% Chardonnay from 20 Grands and Premiers crus vineyards in the Montagne de Reims and the Cte des Blancs. Produced only in limited quantities the Brut Vintage 2009 has been aged for 8 years in our cellars before being disgorged and released onto the market.
<b>Vinification:</b>	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 24 hour 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
<b>Appearance:</b>	Pol Roger Brut Vintage 2009 is instantly appealing with its gorgeous lively effervescence. Fine bubbles sprinkled with silver glints carry a persistent stream.
<b>Bouquet:</b>	The nose, rich and elegant, opens up with delicate aromas of white fruit and apricot. As the wine warms in the glass, it exudes scents of white nectarines and quince jelly mingled with brioche and pastry fragrances.
<b>Palate:</b>	The palate, extremely delicate and subtle, boasts a stunning balance on an opulent and creamy structure evolving towards dried fruit. It is a masterpiece of harmony.

## Technical Analysis:

<b>Alcohol:</b>	12.50%	<b>Packaging:</b>	6 x 750ml
-----------------	--------	-------------------	-----------