



CHAMPAGNE
POL ROGER

POL ROGER Blanc de Blancs Vintage 2009



Category:	WINE		
Style:	CHAMPAGNE		
Variety:	VINTAGE		
Region:	EPERNAY		
Vintage:	2009		
Volume:	750ml		
Vineyard:	This 100% Chardonnay is sourced exclusively from vineyards Grand Cru vineyards of Cramant, Les Mesnil, Oger, Avize and Oiry in the Cte des Blancs. TT		
Vinification:	The must undergoes two dbourbages, one at the press house immediately 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. The wine undergoes a full malolactic-fermentation prior to final blending. Secondary fermentation takes place in bottle at 9C in the deepest Pol Roger cellar where the wine is kept until it undergoes remuage by hand.		
Appearance:	The wine displays a pale yellow-gold color with delicate green glints and a remarkable effervescence in the glass		
Bouquet:	On the nose, the first notes are of pink grapefruit coupled with almond, imparting a delightful freshness and delicacy to the wine, which progressively yield to aromas of white flowers and apricot.		
Palate:	On the palate, the texture is invigoratingly fresh and zesty, typical of this outstanding vintage.		
Technical Analysis:			
Alcohol:	12.50%	Packaging:	1 x 750ml
Hancocks Product:	48260		