



CHAMPAGNE
POL ROGER

POL ROGER Brut Reserve Isotherm Gift Bag NV



Category: WINE

Style: CHAMPAGNE

Variety: NON VINTAGE

Region: EPERNAY

Vintage: NV

Volume: 750ml

Vineyard: The Brut Rserve is a blend in equal parts of the three champenois grape varieties from 30 different crus. 25% reserve wines are used to produce this cuve. Pinot Noir produced from some of the best crus of the Montagne de Reims. Pinot Meunier is issued from several crus from the Valle de la Marne and Epernay area. Chardonnay comes from Epernay and some of the best crus of the Cte des Blancs.

Vinification: Once harvested, the grapes are immediately and delicately pressed. They must undergo a first d'bourbage (settling) at the press house and a second in our winery, froid (at 6C) over a 24 hour period. Each variety and the production of each village kept separate until final blending. Each bottle is given a traditional remuage (hand riddling) before disgorging and dosage, and the wines rest for a minimum of three months before being released.

Appearance: Pol Roger Brut Rserve displays a beautiful golden straw coloured hue, as well as abundant and fine bubbles.

Bouquet: Powerful and attractive nose, it first delivers aromas of fruit (pear, mango) and then releases light flavours of honeysuckle and white jasmine, lingering on vanilla and brioche notes. Behind a frank and dynamic attack, the wine encompasses a nice harmony and a pleasant freshness, whilst preserving some structure.

Palate: On the palate, flavours of cooked fruit (quince jelly, apricot jam) happily mingle with fragrances of beeswax and acacia honey. The long-lasting aromas, composed of both fruity (candied orange peel, tangerine) and spicy notes (cardamom, anis) is outstanding.

Technical Analysis:

Packaging: 1 x 750ml **Hancocks Product:** 48263