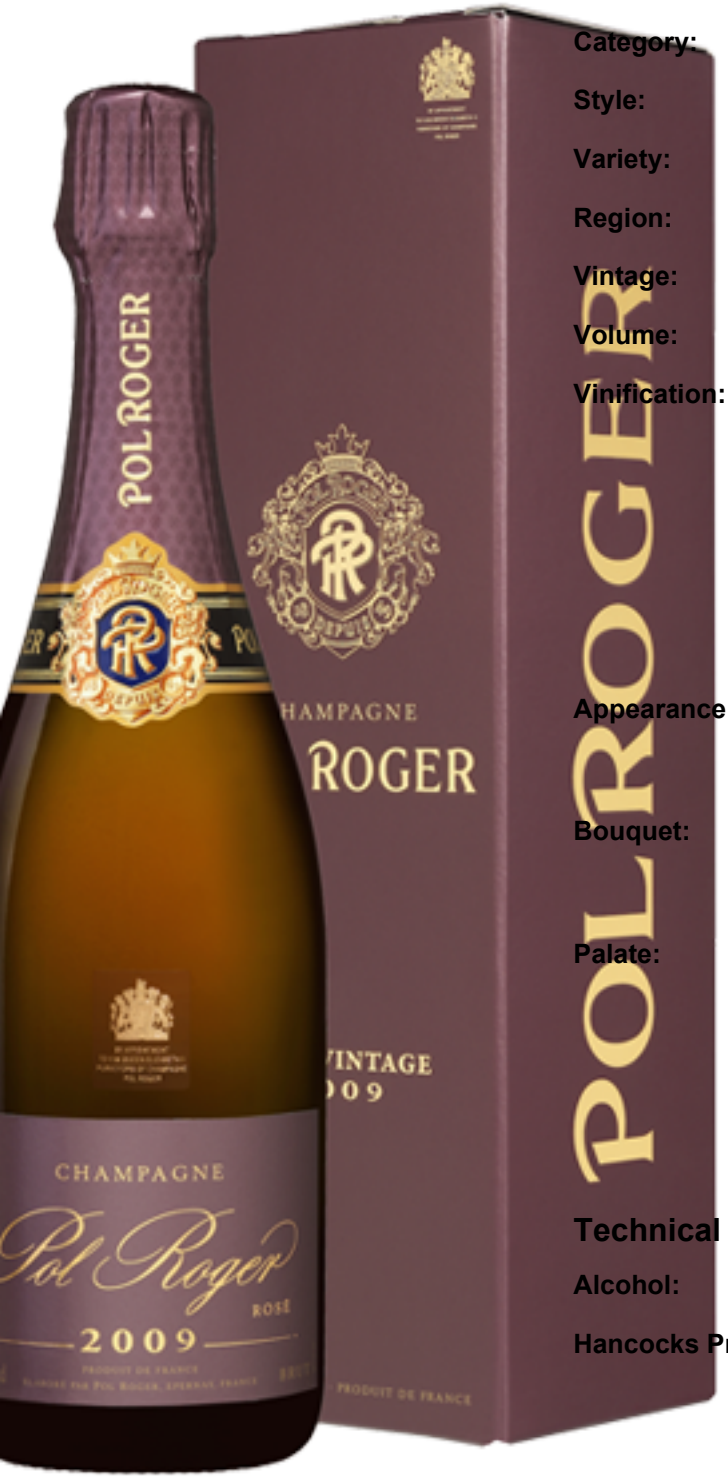
POL ROGER
Brut Rosé Vintage 2009



Category: WINE

Style: CHAMPAGNE

Variety: VINTAGE

Region: EPERNAY

Vintage: 2009

Volume: 750ml

Vinification: The must undergoes two dbourbages (settlings), one at the press house immediatly afterpressing 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 placein stainless steel with each variety and each village kept seperate. The wine undergoes afull malolactic-fermentation prior to final blending. Secondary fermentation takes place inbottle at 9C in the deepest Pol Roger cellars (3

Appearance: Pol Roger Ros Vintage 2009 is immediately eye-catching with its salmon-pink hue andglittering stream of fine bubbles.

Bouquet: The nose is just as enticing with great aromatic complexity. It combines aromas of freshred fruits, sweet buttery brioche, and a spicy detailed finish.

Palate: On the palate, the wine exudes great freshness and elegance; the overarching impression isone of remarkable delicacy.Notes of exotic fruits combine harmoniously with floral undertones; on the finish, hints ofdried fruit emerge, leading to an outstandingly fresh and powerful finish.

Technical Analysis:

Alcohol: 12.00% **Packaging:** 1 x 750ml

Hancocks Product: 48266