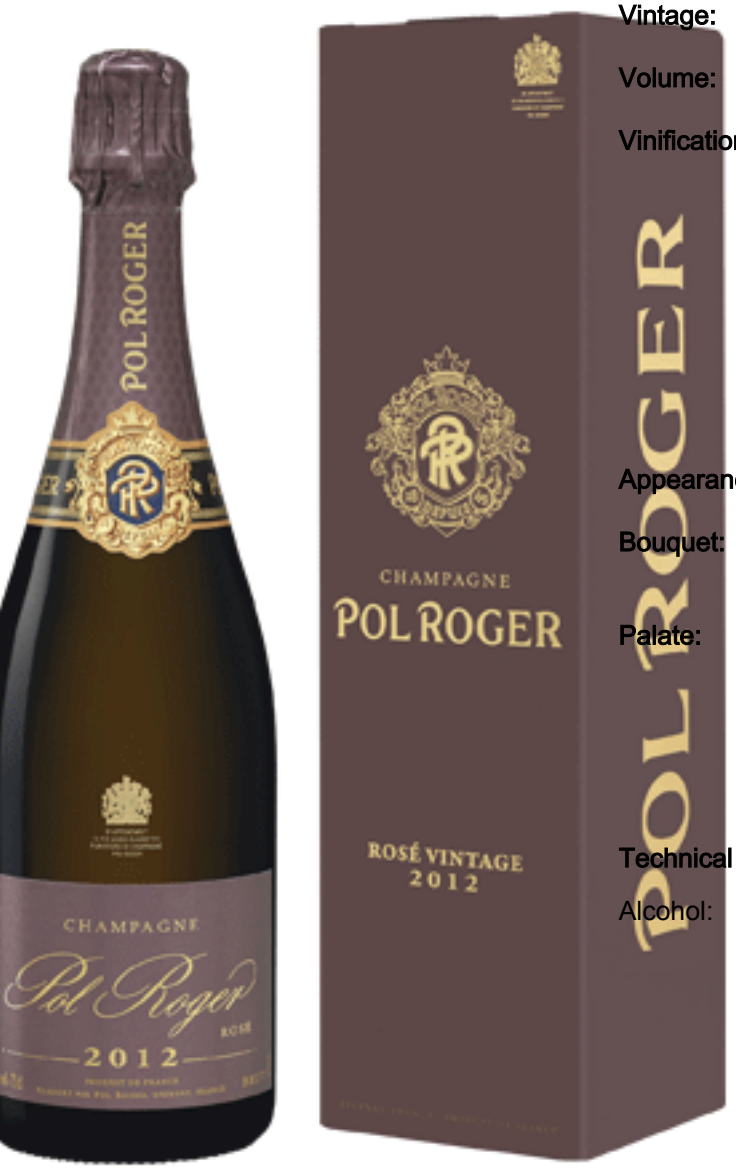
POL ROGER
Brut Rose Vintage 2012



Category:	WINE
Style:	CHAMPAGNE
Variety:	VINTAGE
Region:	EPERNAY
Vintage:	2012
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..
Appearance:	Pale raspberry with fine copper glints.
Bouquet:	The nose is opulent and well structured, with red berries and a rich spicy depth.
Palate:	The palate taught, with a refreshing backbone of acidity, that rounds out to a sensation of bursting redcurrants. A lively finish that is impressively long. Savour now for freshness or keep for many years to come for a richer and more opulent wine.

Technical Analysis:

Alcohol:	12.50%	Packaging:	1 x 750ml