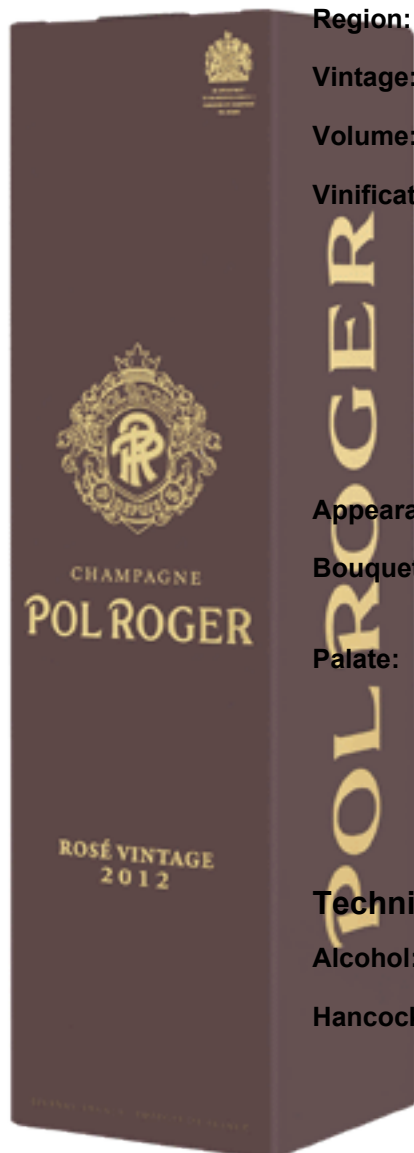




CHAMPAGNE
POL ROGER

POL ROGER Brut Rose Vintage 2012



Category:	WINE		
Style:	CHAMPAGNE		
Variety:	VINTAGE		
Region:	EPERNAY		
Vintage:	2012		
Volume:	750ml		
Vinification:	The must undergoes two dbourbages (settling), one at the press house immediatly after pressing 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 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..		
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
Hancocks Product:	48270		