



CHAMPAGNE
POL ROGER

POL ROGER Brut Vintage Magnum 2012



Category:	WINE		
Style:	CHAMPAGNE		
Variety:	VINTAGE		
Region:	EPERNAY		
Vintage:	2012		
Volume:	1L		
Vineyard:	The Brut Vintage 2012 from Champagne Pol Roger is made from the traditional house vintage blend of 60% Pinot Noir and 40% Chardonnay from 20 Grands and Premiers crus vineyards in the Montagne de Reims and the Cte des Blancs. Produced only in limited quantities the Brut Vintage 2012 has been aged for 7 years in our cellars before being disgorged and released onto the market.		
Vinification:	The must undergoes two dbourbages (settlings), one at the press house immediately 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 separate. 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:	The Brut Vintage 2012 boasts a delicate pale golden colour glinting with silver reflections. Its refined elegant bubbles give rise to a steady persistence underlined by a fine and regular foam.		
Bouquet:	Refined and subtle, the nose is full of freshness and opens to the scent of white fruits (peach).		
Palate:	The mouth is characterized by a neat and firm attack over freshness. It reveals a nice balance between roundness and suppleness on a complex structure. The crispness of the citrus fragrances lingers throughout the aftertaste and enhances the aromatic range of spices and fresh white fruits (peach) already present on the nose.		
Technical Analysis:			
Alcohol:	12.00%	Packaging:	1 x 1L
Hancocks Product:	48280		