



CHAMPAGNE  
**POL ROGER**

# POL ROGER Brut Vintage 2013



- Category:** WINE
- Style:** CHAMPAGNE
- Variety:** VINTAGE
- Region:** EPERNAY
- Vintage:** 2013
- Volume:** 750ml
- Vineyard:** The Brut Vintage 2013 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 2013 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.
- Appearance:** The 2013 Brut Vintage displays an enticing pale golden hue underpinned by a vivid and elegant cord.
- Bouquet:** The nose immediately exudes a complex bouquet of almond, cashew nut, small candied seeds, harmoniously counterbalanced by its vibrant sensation of youth and lightness mingling with mineral and floral fragrances.
- Palate:** Then as the wine opens up in the glass, the scents of toast and Viennese pastries reveal all their richness and intensity. The mouth tingles under its seductive attack, crisp, fresh, acidulous, and yet full of roundness and suppleness. Then comes a long lasting intense aftertaste with hints of white flowers. This complex body gradually becomes more refined to offer a creamy texture reminiscent of pastry and toasted aromas, to finish with an exquisite salinity.

## Technical Analysis:

- Alcohol:** 12.50%      **Packaging:** 1 x 750ml
- Hancocks Product:** 48281