

CHAMPAGNE
POL ROGER

BRUT
VINTAGE

2015



THE « CUVÉE »

The Brut Vintage 2015 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 Côte des Blancs. Produced only in limited quantities the Brut Vintage 2015 has been aged for in our deep cellars before being disgorged and released onto the market.

VINIFICATION & MATURATION

The must undergoes two débourbages (settling), one at the press house immediately after pressing and the second, a débourbage à froid, in stainless steel tanks at 6°C over a 24 hour period. A slow cool fermentation with the temperature kept under 18°C 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 9°C in the deepest Pol Roger cellars (33 metres below street level) where the wine is kept until it undergoes remuage (riddling) by hand, a rarity in Champagne nowadays. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool and damp cellars.

TASTING NOTES

The Brut Vintage 2015 displays a lovely golden hue with silver highlights. The subtle first nose opens with notes of fleshy ethereal hints of rose petals.

Expressive and full of freshness, the bouquet is reminiscent of patisserie, pastries and dried nuts.

It then evolves to reveal aromas of honey and apple jelly.

The palate is round and elegant. A slight zesty quality sets off the notes of brioche, patisserie and toast, combined with liquorice and dried nuts.

The silky texture is accompanied by a lovely lingering acidity right through to the finish.

The 2015 vintage brings us a warm and very fine champagne.



www.polroger.com

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Nos emballages peuvent faire l'objet d'une consigne de tri 