

CHAMPAGNE
POL ROGER

ROSÉ
VINTAGE

2015



THE « CUVÉE »

The Pol Roger Rosé Vintage is based on our Brut Vintage (60% Pinot Noir, 40% Chardonnay) to which we add, before the bottling and second fermentation, approximately 15% of still red wine (Pinot Noir) from the best crus of the Montagne de Reims. Produced only in limited quantities, the Brut Rosé Vintage 2015 is aged in our cellars before being released onto the market.

VINIFICATION & MATURATION

The must undergoes two débourbages (settlings), 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 wine is salmon-pink in colour with tints of orange, set off by fine bubbles. Its initial nose offers a good aromatic expression dominated by red fruit, such as cherry and raspberry, along with rose petals, all leading to a beautiful freshness. As it warms, notes of candied cherries and candy bring complexity to the ensemble. The palate is in balance with the nose – both of equal intensity and richness. The wine is fresh on entry to the palate with citrus notes of blood orange, then shows itself to be generous and enveloping as it reveals its red fruit aromas. With a perfectly balanced palate, it offers good length. This vintage's character is supported by power and vinosity.

FOOD PAIRINGS

The Brut Rosé Vintage 2015 is the ideal choice to accompany fish such as grilled salmon or even sushi. It also marries perfectly with fruit tarts and other fruit desserts; try pairing with a forced rhubarb fool, the sharpness of the fruit complementing the elegant structure of the wine.



• — www.polroger.com — •

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