

# Brut Rosé Vintage 2004



## Summary

Pol Roger only produces the Brut Rosé in vintage years. The wine is a blend of 50% Pinot Noir, 35% Chardonnay vinified blanc from 20 1er and Grand Crus in the Montagne de Reims and Cote des Blancs regions. The remaining 15% is Pinot Noir that has been vinified "en rouge" and then added to the final blend prior to the second fermentation.

**Vinification:** The unblended juice undergoes primary fermentation in stainless steel tanks at a cool 43°F. Each variety, village and vineyard are always fermented and cellared separately until final blending. Secondary fermentation takes place in bottle deep in the cellars of Pol Roger, where it is kept until final blending.

The Vintage Brut is typically a delicate rosé, soft pink in color and driven by red fruit.

**Dosage:** 9g/l

## Notes

A deep salmon pink color with a fine stream of small bubbles. The nose has aromas of ripe fruits with elements of citrus fruits (blood orange), pomegranate and small wild red berries. On the palate, a deep mineral character fine, creamy ripeness and a hint of vanilla. The wine is tender and smooth with a balance of delicate freshness and refined elegance. A discreet vinosity with a clean and precise finish.

The Brut Rosé Vintage 2004 is the ideal choice to accompany salmon and delicate meats such as small game. It goes perfectly with fruit tarts and crumbles; the elegant structure of the wine complementing the freshness of the fruit and the buttery richness of the dessert.

POL ROGER Depuis 1849, excellence et indépendance



**Wine Spectator**

*Author: Alison Napjus*

*Date: Saturday, December 15, 2012*

**Score: 93 Points**

"A vinous version, structured by fine acidity, with a creamy bead to the texture and a base note of minerality. Offers a full range of ripe black cherry and black currant, piecrust, pomegranate and smoke flavors."

