

# PRESS REVIEW BRUT VINTAGE 2002



## INTERNATIONAL WINE CELLAR

Score : 96 points

" Light gold. Vibrant, mineral-accented aromas of citrus fruits, quince and white flowers, along with subtle sea salt and iodine nuances and slow-building toastiness. Sappy, penetrating and pure, offering assertive Meyer lemon and pear flavors and complicating notes of anise and ginger. I'd have guessed that there was more chardonnay in here. Finishes with outstanding clarity and thrust, leaving a spicy quality behind." Author: Josh Reynolds



## THE WORLD OF FINE WINE - Michael Edwards

Score : 19,5 / 20

No reservations or caveats here. This is the best Pol Vintage I've tasted since the magnificent 1982. A wine as great as this is difficult to describe adequately. No single, especially marked characteristic, just every element-fruit, extract, acidity, texture, vinosity-together making a complete whole ; the harvest was ideal, warm throughout but not too hot. Still a very youthful Champagne, with 20 years of life ahead ; and so much in reserve, thanks to the inspired non-oxidative winemaking. Exquisite



## WINE SPECTATOR

Score : 93 points

"Exuberant, yet graceful overall, with rich notes of ripe pineapple, guava, honey and baked peach mixing with a mineral undertone and accents of grated ginger, biscuit and fresh quince. Mouthwatering finish" *Wine Spectator* Author: Alison Napjus



## BURGHOUND

Score : 92 points

"This is beginning to display the initial hints of maturity with a hint of reduction to the otherwise pretty notes of baked bread, lemon rind and green apple. There is excellent complexity to the reserved and moderately austere finish that is not quite bone dry but its close to it. This is a very classy but aloof effort that will most please those who enjoy a certain restraint and understatement to their bubbles. As the description would suggest this could be enjoyed now or held for a few more years first."



## WINE ENTHUSIAST

Score : 92 points

"The most recent vintage release from Pol Roger is this superb 2002. Notes of apple, almond, citrus and a hint of toast mingle together effortlessly. It can be consumed now, especially with food, but its mixture of maturity and freshness promise to age beautifully for many years to come."

**LE GUIDE DES MEILLEURS VINS DE FRANCE 2013 : 17/20**

**WINE COMPANION JAMES HALLIDAY'S : 96 points**

**LE GUIDE REVEL DES CHAMPAGNES: 18/20**

