

# Pure Brut NV



### Summary

2007 brought the release of two extensions to the Pol Roger line up; Pure and Rich.

**Vinification** Pure Brut is a zero dosage Champagne made with equal parts Pinot Noir, Chardonnay, and Pinot Meunier and aged for 3 years in cellar prior to release.

This "pure" expression of terroir and house style results in a wine of raging acidity, clean racy fruit and firm structure. Simply prepared seafood dishes are a natural for this wines driving acidity.

### Notes

*"The golden color, dense and brilliant, is shot through with thousands of bubbles. The fresh and lively nose expresses a fine, complex register of cloves and roses, developing into hints of bread crumbs, yeast and citrus fruit. In the mouth, the attack is fine and straight as an arrow, surprising after the mature, concentrated nose. This firm texture acts like a carving, resulting in a sumptuous wine that is fine and well-structured. The aromas of honey and clove come through with subtlety, giving the wine extra depth and contributing to its good length."* -Laurent D'Harcourt



### International Wine Cellar

Author: Josh Reynolds

Date: Friday, December 14, 2012

Score: 90 Points

"(made from one-third each of chardonnay, pinot noir and pinot meunier, with no dosage; L12791848J): Pale gold. Minerals, lemon rind, green apple and white pepper aromas show very good clarity. Racy, somewhat austere and sharply focused, with vibrant citrus fruit flavors leavened by subtle lees and smoke notes. Finishes tight and long, with nery acidity and lingering spiciness. "

