



THE « CUVÉE »

The Brut Blanc de Blancs 2012 is exclusively made from Chardonnays selected from the Grands Crus of the Côte des Blancs : Oiry, Chouilly, Cramant, Avize and Oger. Produced in limited quantities, this Cuvée has been aged for 7 years 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 Blanc de Blancs 2012 is pale yellow-gold in colour with shimmering reflections, enhanced by a fine and elegant stream of lingering bubbles.

The nose exudes notes of dried fruits and hazelnut, which combine harmoniously with touches of citrus and exotic fruits. As the wine opens up in the glass, it reveals aromas of peach and apricot.

On the palate, the first impression is clear-cut and incisive. The wine beguiles with its balance between vibrant youth and rich maturity. Fresh notes of citrus are underpinned by a bright acidity.

The aftertaste is persistent but delicate and leaves a lasting impression of great refinement. This is a champagne bursting with elegance.

FOOD PAIRINGS

Excellent as an aperitif, but has enough structure to accompany fish such as John Dory, turbot or monkfish.

