

CHAMPAGNE  
**POL ROGER**

BLANC DE BLANCS  
VINTAGE

2015



### THE « CUVÉE »

The 2015 Brut Blanc de Blancs is exclusively made from Chardonnays selected from the Grands Crus of the Côte des Blancs : Oiry, Chouilly, Cramant, Avize, Oger and Le Mesnil-sur-Oger. Produced in limited quantities, this Cuvée has been aged for 6 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 2015 is notable for its very pale gold hue, delicately tinged with green tints and set off by a steady bead of fine bubbles. The first nose is expressive and powerful, offering up an array of fragrances blending lemon zest and pastry. Its creamy evolution creates a lovely, luscious character. After breathing, the wine exudes complex aromas of mocha and cocoa, followed by notes of confectionery and fresh butter combined with the scent of orange zest with a remarkable elegance. The palate reveals buttery notes with hints of pâtisserie. Hazelnut liqueur and toasted overtones then gradually come through to complete this aromatic profile, which is imbued with a lovely tangy freshness. This is a rich, luscious champagne combining power and finesse.



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