

CHAMPAGNE  
**POL ROGER**

BRUT  
VINTAGE - ÉDITION VINOOTHÈQUE  
2006



### THE « CUVÉE »

Pol Roger Brut Vintage 2006 is crafted according to the traditional Pol Roger blend: 60% Pinot Noir and 40% Chardonnay, sourced from 20 Grand Cru and Premier Cru vineyards in the Montagne de Reims and the Côte des Blancs. Produced in limited quantities, this champagne matured for nearly 10 years in our cellars before being riddled and disgorged.

### VINIFICATION & MATURATION

Once harvested, the grapes were quickly and gently pressed. Initial settling took place at the pressing facility, followed by a second, cold settling in our vat room. Alcoholic fermentation was then carried out at low temperature in temperature-controlled stainless-steel vats, with each cru kept separate until final blending. As with all our wines, malolactic fermentation was carried out.

After tasting, blending and bottling, the second fermentation and ageing took place in the cool depths of our cellars, located 33 metres below ground. There, each bottle underwent traditional manual riddling before disgorgement and dosage.

### TASTING NOTES

The wine's warm, intense golden hue, flecked with bronze tints and interwoven with a delicate stream of bubbles, immediately captivates the eye. Initially discreet, the nose soon unfolds into a rich, harmonious and patisserie-like expression, revealing aromas of marzipan, Medjool dates, caramel and quince. These are followed by subtler hints of frangipane, dried apricot and a delicate note of eau-de-vie made from wild sloes that our Chef de caves loved to harvest at the start of each winter. The palate is broad and generous, revealing notes of gingerbread and citrus-flavoured candy. The overall impression is one of a delicious balance, between roundness and elegance, carried through into a warm, persistent finish.



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