

CHAMPAGNE
POL ROGER

PURE
EXTRA BRUT



THE « CUVÉE »

Pol Roger Pure has been created to complete the Pol Roger range of champagnes and to offer new sensations to connoisseurs.

Brought out in 2008, this cuvée is above all an exercise in the House style, where we have endeavoured to achieve a wine in its most natural state whilst respecting the spirit of the different champagnes we produce. Seeking to closely guard the authentic expression of the diversity of terroirs, this undosed champagne is produced from the perfect balance between the three grape varieties, blended in equal proportions. The achievement of such a balance and structure has been the fruit of a long lasting labour. The choice of the cuvées for blending and of the ageing period of at least four years required all the rigour reflected in this wine.

VINIFICATION & MATURATION

Once harvested, the grapes are immediately and delicately pressed. The must undergoes a first débouillage (settling) at the press house and a second in our winery, à froid (at 6°C) over a 24 hour period. The alcoholic fermentation takes place at a low temperature (18°C) in temperature-controlled stainless steel vats, with each variety and the production of each village kept separate until final blending. All our wines go through a malolactic fermentation. After tasting, blending and bottling, the secondary fermentation (prise de mousse) and maturing take place in the cool atmosphere of our cellars located 33 metres below street level. Each bottle is given a traditional remuage (hand riddling) before disgorging and dosage, and the wines rest for a minimum of three months before being released.

TASTING NOTES

The golden colour, dense and shining, is sprinkled with thousands of tiny bubbles. The nose displays refined and complex notes of clove flowers and rose aromas developing into hints of bread crumbs, yeast and citrus fruit, which as they mingle, form a lively and fresh body. On the palate, the first attack, straight and fine as an arrow is surprising, compared to the mature and concentrated nose. But this firm texture seems to act as a chisel enhancing a sumptuous wine, well-structured and fine. The aftertaste develops subtle aromas of honey and cloves giving the wine more depth and contributing to its good length.

FOOD PAIRINGS

The inner freshness of this champagne is combined with a mature and concentrated nose displaying a balance of firmness and delicacy. It will perfectly match sweet and firm fleshy food, such as some shellfish prepared in the most natural manner, for example a starter of crayfish, lobster, crab and rock lobster salad drawn out with a dash of olive oil and hazelnut vinegar.



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DEPUIS 1849, EXCELLENCE & INDÉPENDANCE

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