

CHAMPAGNE  
**POL ROGER**

ROSÉ  
VINTAGE

2012



### THE « CUVÉE »

The Pol Roger Rosé Vintage is based on our Brut Vintage (60% Pinot Noir, 40% Chardonnay) to which we add, before the bottling and second fermentation, approximately 15% of still red wine (Pinot Noir) from the best crus of the Montagne de Reims. Produced only in limited quantities, the Brut Rosé Vintage 2012 is aged 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

Pale raspberry with fine copper glints. The nose is opulent and well structured, with red berries and a rich spicy depth. The palate taught, with a refreshing backbone of acidity, that rounds out to a sensation of bursting redcurrants. A lively finish that is impressively long. Savour now for freshness or keep for many years to come for a richer and more opulent wine.

### FOOD PAIRINGS

The Brut Rosé Vintage 2012 is the ideal choice to accompany fish such as grilled salmon or even sushi. It also marries perfectly with fruit tarts and other fruit desserts; try pairing with a forced rhubarb fool, the sharpness of the fruit complementing the elegant structure of the wine.



• — [www.polroger.com](http://www.polroger.com) — •

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