

THE « CUVÉE »

Pol Roger Vintage Rosé 2020 is based on a blend of our Vintage 2020 (60% Pinot Noir and 40% Chardonnay) and 18% still red Pinot Noir wine. This Pinot Noir hails from the iconic terroirs of Ambonnay, Hautvillers and Verzenay, where the Pinot Noir reaches its finest expression, and Vertus, one of the few Côte des Blancs villages still cultivating the varietal. In the early 20th century, this terroir was renowned for the quality of its still red wines, especially those made from Pinot Noir. The red wine is carefully selected during the blending process, so that the proportions can be adjusted to achieve a perfect harmony of aroma and structure. Our primary goal is to bring out the purest expression of the fruit, especially the red fruit character, in an elegant, expressive and beautifully structured rosé, true to the Pol Roger style.



VINIFICATION & MATURATION

Once harvested, the grapes were quickly and gently pressed. A first settling took place at the pressing facility, followed by a second (cold) settling in our vat room for 24 hours. Alcoholic fermentation took place at low temperatures in temperature-controlled stainless steel vats, with each varietal and each cru kept separate until final blending. Like all our wines, malolactic

fermentation was carried out. After tasting, blending and bottling, the wine underwent its second fermentation and subsequent ageing in the cool depths of our cellars, 33 metres below ground. Here, the champagne underwent the traditional hand-riddling process before disgorgement and bottling. It then rested for at least six months before being shipped.

TASTING NOTES

The wine presents a lovely, luminous appearance, with a fine, steady stream of bubbles illuminating its elegant salmon-pink hue flecked with subtle pink and golden highlights. The nose opens immediately, revealing a bouquet of remarkable finesse and freshness. The first aromas evoke wild strawberry and pink grapefruit, with an ethereal and particularly refined character. As the wine opens in the glass, notes of citrus marmalade emerge, underscored by delicate overtones of dried fruit, sweet spices and a subtle hint of menthol. The overall impression is one of finesse, aromatic purity and elegance. On entry, the palate is fresh and generous, with a soft mouthfeel that is already perfectly harmonious. Initial impressions are fruit-dominated, with notes of wild strawberry and Napoleon cherry. The mid-palate gradually gains tension and precision, presenting a clean-cut structure underpinned by vibrant acidity. Flavours of rhubarb, lemon and pomelo complete the aromatic palette. At once rounded and ethereal, the palate combines balance, finesse and vibrant energy. The long, elegant finish unfolds with fruit of remarkable purity, carried by beautifully fresh acidity.



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