



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 2006 is aged 7 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

An intense pink peppercorn colour with a fine stream of persistent bubbles. The nose has aromas of red fruits and summer berries. On the palate, the first impression is freshness with notes of fragrant wild strawberry, this develops into creamy ripeness with a hint of vanilla. If the wine is allowed to blossom in the glass, a further layer of citrus aromas appears, with notes of grapefruit on the finish. The wine boasts a linear structure and rare finesse complemented by intensity of flavour. This is a rosé champagne with great personality.

FOOD PAIRINGS

The Brut Rosé Vintage 2006 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.

Sensuality



delicacy



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