

Brut Blanc de Blancs Vintage 2002



Summary

A favorite of many, the Brut Blanc de Blanc is one of the finest 100% Chardonnay Champagnes produced. This sparkling gem is only released in the finest of vintages.

Vinification This 100% Chardonnay is sourced exclusively from vineyards Grand Cru vineyards of Cramant, Les Mesnil, Oger, Avize and Oiry in the Cote des Blancs. The unblended wines are aged entirely in stainless steel to retain their focused, pure character, which is followed by 7 years of bottle aging in the Pol Roger cellars prior to release.



Wine & Spirits

Author: Unlisted

Date: Saturday, December 1, 2012

Score: 90 Points

"This has structure of the 2002 vintage, presented with layers of sweet richness, from lime marmalade to creme fraiche and ginger custard. It's broad and creamy, with lemon verbena scents adding an herbal complexity. For fish in a cream sauce."

Grade: "Year's Best"

