



90 Pol Roger NV Réserve Brut (Champagne). Full and ripe, this offers balance between rich white fruits and a smooth texture that is cut with acidity. The wine is in great harmony with itself, ready to drink while also allowing the possibility of bottle aging. Frederick Wildman & Sons, Ltd. —R.V.

92 Pol Roger NV Pure Extra Brut (Champagne). Almost shockingly dry at first, the wine then develops a more mature character that broadens out the tight acidity and fruit. Previously described as Brut Nature, it's now designated as Extra Brut, allowing more dosage. It also has depth of flavor, complexity from the fruits, the hint of toast from bottle age. The wine finishes crisply with a fine mineral shot at the end. Frederick Wildman & Sons, Ltd. —R.V.

94 Pol Roger 2004 Extra Cuvée de Réserve Blanc de Blancs Brut (Champagne). The rich Pol Roger style is contrasted here with the natural crisp minerality of a Blanc de Blancs. That gives a great tension, with the tight texture just waiting to round out as the wine ages further. Because it is still a young wine, fresh and just setting out. You can drink it now, but much better to wait until 2017. Frederick Wildman & Sons, Ltd. —R.V.

96 Pol Roger 2000 Cuvée Sir Winston Churchill Brut (Champagne). Dedicated to the memory of the British wartime Prime Minister, who regularly drank Pol Roger, this is always a superlative Champagne. This 2000, at 14 years old, has developed a pale gold color and toastiness. That intensifies the mature flavors and rich texture, while allowing the tight mousse and acidity to keep a sense of structure. It will age much further, although it is perfectly ready to drink now. Frederick Wildman & Sons, Ltd. *Cellar Selection.* —R.V.

91 Pol Roger NV Extra Cuvée de Réserve Rich (Champagne). It is rare to find a Rich Champagne that works as well as this. The fruit and the comparative sweetness are well integrated and balanced without seams or interruptions. It makes for an exceptional wine that is ready to drink. Frederick Wildman & Sons, Ltd. —R.V.

93 Pol Roger 2006 Extra Cuvée de Réserve Brut Rosé (Champagne). With its mature orange, onion skin color, this is a soft, toasty wine. It is losing fruit and gaining a wide range of mature flavors while keeping tight acidity. The wine tastes drier than previous vintages, a crisp aftertaste allowing the texture to shine and the more mature elements to develop well. Drink now, although the wine will age longer. Frederick Wildman & Sons, Ltd. *Cellar Selection.* —R.V.

95 Pol Roger 2004 Extra Cuvée de Réserve Vintage Brut (Champagne). Just approaching maturity, this rich wine is sumptuous and complex. It has intense fruitiness, with apple and grapefruit flavors that are followed by a tight texture as well as the first signs of toastiness. It has plenty of life yet. Drink now—2024. Frederick Wildman & Sons, Ltd. *Cellar Selection.* —R.V.

