

# Rich Demi Sec Non-Vintage NV

## Summary

2007 brought the release of two extensions to the Pol Roger line up; Pure and Rich.

**Vinification:** With an increased dosage, Pol Roger Rich falls between the sec and demi-sec Champagne styles. Like its sister wines; Brut White Foil and Pure, the Rich is produced with equal parts Pinot Noir, Chardonnay and Pinot Meunier. The final blend is assembled from over 30 base wines that span different vineyards, villages and vintage.

The term "Rich" does not imply that this is a syrupy sweet style of wine; To the contrary, the non vintage Rich is highly balanced with a delicate sweetness and natural acidity that serve as the perfect match for light fruit based desserts.

## Notes

White fruit dominates serving up flavors of pear and peach followed by spice, and a delicately sweet finish.



## International Wine Cellar

Author: Josh Reynolds

Date: Friday, December 14, 2012

Score: 89 Points

"Light gold. Candied citrus fruits and poached pear on the nose and palate. Plump, smooth and expansive, with very good finishing cling and subtle spiciness. Energetic for a sweet Champagne, having the requisite liveliness to work with lighter desserts or mild, young cheeses. "

