

Brut Reserve 'White Foil' NV

Summary

It is common knowledge that the true quality of a Champagne house is best judged by the consistency and quality of their non-vintage wine. This is where the true "house style" is defined and executed year in/ year out. Pol Roger is a firm believer in this philosophy and takes extreme pride in their "White Foil" Brut.

Terroir: The "White Foil" is sourced from top quality vineyards in Montagne de Reims (Pinot Noir), Vallee de al Marne and Petite Valle d'Epemay (Pinot Meunier) and the Cote des Blancs (Chardonnay).

Vinification Pol Roger "White Foil" is traditionally a blend of equal parts Pinot Noir (body and depth), Pinot Meunier (freshness and vigorous fruit) and Chardonnay (elegance and finesse) and is sourced exclusively from juice from the "cuvee" (first pressing). The still wines are fermented in stainless steel at a cool 45°F to retain freshness. Each final blend contains a minimum of two vintages with the youngest components being a minimum of three years old. Average dosage for the "White Label" is 12g per liter.



Champagne Pol Roger is delighted that their Brut Réserve Non Vintage, has been chosen to be served at the reception following the marriage of His Royal Highness Prince William of Wales to Miss Catherine Middleton on 29th April 2011.

Patrice Noyelle, Président du Directoire, commented that, "It has been quite difficult to maintain secrecy since we were first advised by the Royal Household that magnums of our Brut Réserve would be served at the reception following the wedding. We are already privileged to hold a Royal Warrant from Her Majesty Queen Elizabeth and, as a small family company, it is an even bigger honour for one of our champagnes to be selected for this special occasion."

Epemay, April 29th 2011 – 3,00 p.m.



Snooth Editorials

Score: 92 Points

Author: Gregory Dal Piaz

Date: Tuesday, January 1, 2013

"Complex on the nose with layers of blanched and raw nuts, white mushroom, grass, pineapple, lime and almond nougat with a hint of flintiness. A little sweet one entry, this is rich and creamy with a lovely lushness to it and early apricot fruit. The acidity pops on the back end, bringing the pineapple and lemon fruit flavors to the fore. The finish is subtle and long, spicy with a tangy minerality. I like this very much."

Grade: Top 10 Sparkling Wines of the Holiday Season

