

Brut Vintage 2002

Summary

Pol Roger Brut Vintage relies on a majority of Pinot Noir (60%) to provide its lush, rich body. The remainder of the blend is made of Chardonnay. Both varietals are sourced from Grand and 1er Cru vineyards in the Montagne de Reims and the Cote des Blancs.

Vinification: Like all Pol Roger Champagnes the components for the Brut Vintage are fermented separately in stainless steel at very low temperatures. The wine is then blended and aged for 8 years in the deep cellars below Eperey prior to final blending and release to the market.

Brut Vintage is typically a richly styled wine driven by pear and apricot fruit, floral aromas and bracing acidity. Take advantage of the wine's natural weight and pair it with Foie Gras, Sweetbreads, or soft cheeses.

Dosage: 8g/l

Notes

A golden yellow straw-like color, bright and full of intensity with attractive lingering bubbles. A fine nose with enticing notes of fresh honey, candied grapefruit and lime. On the palate a dominating fruitiness with light biscuit character. A full and long texture displaying freshness and vinosity. The wine is balanced with remarkable harmony. An amazingly pure champagne.

The Brut Vintage 2002 enhances the dishes of distinctive character, like chicken with a foie gras stuffing, capon with morel mushrooms, chicken supreme...



Wine Spectator

Author: Alison Napjus

Date: Saturday, December 15, 2012

Score: 93 Points

"Exuberant, yet graceful overall, with rich notes of ripe pineapple, guava, honey and baked peach mixing with a mineral undertone and accents of grated ginger, biscuit and fresh quince. Mouthwatering finish"

