

THE « CUVÉE »

The 2013 Brut Blanc de Blancs is exclusively made from Chardonnays selected from the Grands Crus of the Côte des Blancs : Oiry, Chouilly, Cramant, Avize, Oger and Le Mesnil-sur-Oger. Produced in limited quantities, this Cuvée has been aged for 6 years in our cellars before being released onto the market.

VINIFICATION & MATURATION

The must undergoes two débourbages (settlings), one at the press house immediately after pressing and the second, a débourbage à froid, in stainless steel tanks at 6°C over a 24 hour period. A slow cool fermentation with the temperature kept under 18°C takes place in stainless steel with each variety and each village kept separate. The wine undergoes a full malolactic-fermentation prior to final blending. Secondary fermentation takes place in bottle at 9°C in the deepest Pol Roger cellars (33 metres below street level) where the wine is kept until it undergoes remuage (riddling) by hand, a rarity in Champagne nowadays. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool and damp cellars.

TASTING NOTES

This cuvée is immediately captivating in the glass, with an enticing pale golden colour and persistent thread of fine bubbles.  
On the nose there are notes of buttery pastry, meringue and white flowers, underpinned by a zesty freshness.  
On the palate, the cuvée is mouth-filling and opulent yet restrained. Complex aromas of citrus fruit and brioche balance beautifully.  
The finish is impressive and seductive with notes of dried peach and hazelnut.

