

CHAMPAGNE  
**POL ROGER**

BRUT  
VINTAGE

2016



THE « CUVÉE »

The 2016 Brut Vintage from Champagne Pol Roger is made from the traditional house vintage blend of 60% Pinot Noir and 40% Chardonnay from 20 Grands and Premiers crus vineyards in the Montagne de Reims and the Côte des Blancs.

Produced only in limited quantities the Brut Vintage 2016 has been aged in our deep cellars before being disgorged and released onto the market.

VINIFICATION & MATURATION

The must undergoes two débourbages (settlings), one at the press house immediately after pressing and the second, a débouillage 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

Pale yellow with silver highlights, the wine produces an alluring effervescence that rises from a cord of fine persistent bubbles.

An especially open and expressive nose begins with notes of dried fruit, cocoa, almond and coconut. Allowed to breathe, notes of yellow fruits such as Mirabelle plum and eau de vie add complexity to the nose which, though young, is rich and promising. The palate is exceedingly fresh. Crisp acidity gives it a strong backbone that carries right through to the finish. Those aromas of dried fruits from the first nose persist, with nuances of citrus, lemon and bitter orange completing the palate and reinforcing the youth of the wine. On the finish, subtle notes of confectioned fruits come through, in particular candied orange peel.



[www.polroger.com](http://www.polroger.com)

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*Nos emballages peuvent faire l'objet d'une consigne de tri* 