

## 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.*



### Nick on Wine

*Author: Nick Passmore*

*Date: Monday, December 17, 2012*

"Pol Roger is everything I look for in a bottle of non-vintage fizz. Its light and fresh while still offering real substance. There are pretty floral elements, and its not so acidicy dry that it makes your mouth pucker, as do many NV champagnes. In fact, it is the perfect aperitif champagne, and worked especially well with the canaps of smoked salmon, sour cream and caviar. A great way to kick of a party!"

Grade: Wine of the Week!

