



THE « CUVÉE »

The 2015 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

The Blanc de Blancs 2015 is notable for its very pale gold hue, delicately tinged with green tints and set off by a steady bead of fine bubbles. The first nose is expressive and powerful, offering up an array of fragrances blending lemon zest and pastry. Its creamy evolution creates a lovely, luscious character. After breathing, the wine exudes complex aromas of mocha and cocoa, followed by notes of confectionery and fresh butter combined with the scent of orange zest with a remarkable elegance. The palate reveals buttery notes with hints of patisserie. Hazelnut liqueur and toasted overtones then gradually come through to complete this aromatic profile, which is imbued with a lovely tangy freshness. This is a rich, luscious champagne combining power and finesse.

