



THE « CUVÉE »

The 2002 Brut Blanc de Blancs is exclusively made from Chardonnays selected from the Grands Crus of the Côte des Blancs : Oiry, Chouilly, Cramant, Avize and Oger. Produced in limited quantities, this Cuvée has been aged for 9 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 wine displays a crystalline pale yellow colour with greenish golden glimmers. The tiny bubbles carry an abundant and persistent foam. The nose is dominated by hints of citrus fruit (peel, revealing the elegance, subtly and balance of the wine. This Cuvée exudes aromas of small yellow stone fruits (mirabelle and greengage plums), quinces and white flowers (lime). On the palate the texture is fresh with a mineral character (gunflint), providing a powerful body. The fine fragrant and toasty notes mingle to reveal a wonderful balance and a graceful harmony. The finish shows a remarkable length, typical of the 2002 wines, as well as being both rich and full-bodied.

FOOD PAIRINGS

The 2002 Pol Roger Blanc de Blancs is an excellent match for fine food. It is the undisputed partner for simply prepared fish, such as turbot or bass, pan fried or grilled, served with a Hollandaise sauce and fresh garden vegetables.

Elegance

& pleasure



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