

CHAMPAGNE  
**POL ROGER**

**BRUT  
VINTAGE**

**2012**



### THE « CUVÉE »

The Brut Vintage 2012 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 2012 has been aged for 7 years in our 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 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 Brut Vintage 2012 boasts a delicate pale golden colour glinting with silver reflections. Its refined elegant bubbles give rise to a steady persistence underlined by a fine and regular foam.

Refined and subtle, the nose is full of freshness and opens to the scent of white fruits (peach).

The first aromas are reminiscent of dried fruits, followed by enticing notes of flowers, gingerbread and mild spices mingling with fragrances of Viennese pastries.

The mouth is characterized by a neat and firm attack over freshness. It reveals a nice balance between roundness and suppleness on a complex structure. The crispness of the citrus fragrances lingers throughout the aftertaste and enhances the aromatic range of spices and fresh white fruits (peach) already present on the nose.

Excellent ageing potential.

### FOOD PAIRINGS

The Brut Vintage 2012 enhances fine dishes of distinctive character, like chicken with a foie gras stuffing, capon with morel mushrooms, chicken supreme...



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