CHAMPAGNE
POL ROGER

Rich
Demi sec

The « Cuvée »

Launched in 2001, this cuvée does not only accompany desserts but it will rejoice the most demanding connoisseur's sweet tooth.
Half-way between sec and demi-sec (dry and semi-dry), the cuvée Rich is distinguished by its perfect harmony due to a fine balance between sugar and natural acidity.

The Cuvée is the result of the harmonious blend, in equal proportions, of the three Champagne grape varieties: pinot noir, pinot meunier and Chardonnay from 30 different crus. 25% reserve wines are used to produce this cuvée.
- The Pinot Noir (bringing structure, body and power) is mainly produced from some of the best crus of the Montagne de Reims.

- The Pinot Meunier (ensuring freshness, roundness and fruitiness) is issued from several crus form the Vallée de la Marne and from the Epernay aerea.
- The Chardonnay (adding its aromatic complexity, finesse, elegance and lightness) comes from Epernay and some of the best crus of the Côte des Blancs.
The Cuvée Rich is kept in the cellar for a minimum of 4 years. Following disgorging, it is topped up by a dosage of 34g/l to enhance its sweet flavour.

Vinification & Maturation

Once harvested, the grapes are immediately and delicately pressed. The must undergoes a first débourbage (settling) at the press house and a second in our winery, à froid (at 6°C) over a 24 hour period. The alcoholic fermentation takes place at a low temperature (18°C) in temperature-controlled stainless steel vats, with each variety and the production of each village kept separate until final blending. All our wines go through a malolactic fermentation. After tasting, blending and bottling, the secondary fermentation (prise de mousse) and maturing take place in the cool atmosphere of our cellars located 33 metres below street level. Each bottle is given a traditional remuage (hand riddling) before disgorging and dosage, and the wines rest for a minimum of three months before being released.

Tasting notes

The Cuvée Rich displays a superb yellow gold colour, with a discreet copper shimmer. It is deep, dense and bright. Tiny lingering bubbles break into a creamy, clear and diffused effervescence and form a continuous, full and delicate thread.
At the outset, the nose is clear, elegant and open, mingling notes of dried fruits, sensuous floral fragrances, attractive woody scents and a slight vegetal hint. It then reveals a delicate spiciness and eloquent touches of sweetness.
The attack is ample, powerful and complex and the wine is remarkable for its generosity as well as for its power, suppleness and balance. Its pleasing vivacity culminates in succulent fruity flavours together with spicy, soft and sensuous notes.
The unmistakable sugariness harmonises well with all the other elements and does not

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affect the expression of the wine. With the fine taste of blond caramel to extend its intensity, the aftertaste is fresh and amazingly long.

Food pairings

With such a pleasing and fulsome sweetness, extraordinary aromatic varieties and generous opening out, the Cuvée Rich has to be an unforgettable tactile experience, especially if combined with sweet/savoury dishes. The richness and fullness linger...for the winetaster's greatest delight.