

CHAMPAGNE
POL ROGER

ROSÉ
VINTAGE

1999



THE « CUVÉE »

Since its 175th anniversary, Pol Roger has decided to offer a very limited range of older vintages from its iconic cuvées. After the original disgorgement, these bottles were then returned to the famously deep and cool Pol Roger cellars for additional extended maturation where they have rested undisturbed until their release. Not only do these bottles have a label, cap and collar based on a historic Pol Roger design, they also have been dressed by hand and arrive in an elegant wooden box.

Rosé Vintage 1999 is a champagne made from a blend of 50% Pinot Noir and 35% Chardonnay from 20 Grands Crus and Premiers Crus in the Montagne de Reims, Grande Vallée de la Marne and Côte des Blancs regions. To obtain the delicate colour and subtle aromas, 15% Pinot Noir was added from the Montagne de Reims from the same vintage vini ed as a red wine. Produced in limited quantities, this cuvée matured for 7 years in our cellars prior to disgorgement.

VINIFICATION & MATURATION

Once harvested, the grapes were quickly and gently pressed. A first settling was carried out at the pressing centre, followed by a second cold settling in our winery. Alcoholic fermentation took place at low temperature in temperature-controlled stainless-steel vats, where the grape varieties and crus were vinified separately before final blending. Malolactic fermentation was carried out as for all our wines. After tasting, blending and bottling, the wine was aged in our cool, 33-metre-deep cellars. All the Vinotheque bottles went through hand riddling (remuage) in the traditional way before disgorgement and dosage.

TASTING NOTES

The extremely fine but very numerous bubbles enliven a wine with orange notes and golden highlights. The complex nose is marked by a mixture of orange zest and candied citrus, raspberry jelly and a hint of bilberry and blackcurrant. The impression of freshness is striking. On the palate, beyond the aromatic freshness on the nose a certain roundness is present; a natural sweetness that evokes confectionery underpinned by a touch of acidity.



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