



THE « CUVÉE »

The Pol Roger Brut Rosé Vintage is based on a blend of our Brut Vintage (63.5% Pinot Noir and 36.5% Chardonnay for the 2019 vintage), to which we add 18% red wine (Pinot Noir) before bottling and second fermentation. This wine hails from iconic terroirs: Ambonnay and Hautvillers, where the Pinot Noir grape flourishes, and Vertus, one of the rare Côte des Blancs villages still cultivating this varietal. In the early 20th century, this terroir was renowned for the quality of its still red wines, especially those produced from Pinot Noir. The red wine is selected at the blending stage, and its proportion adjusted to achieve the perfect harmony of aroma and structure. The primary goal is to bring out the purity of the fruit (red fruits) in an expressive, structured and elegant rosé, true to the Pol Roger style.

VINIFICATION & MATURATION

Once harvested, the grapes are quickly and gently pressed. The must undergoes two settling processes, one in the press house immediately after pressing and a second, a 24-hour cold settling in our vat room. A low-temperature alcoholic fermentation then takes place in temperature-controlled stainless-steel vats, keeping each variety and cru separate until the final blending. As with all our wines, the wine undergoes malolactic fermentation. After tasting, blending and bottling, the second fermentation and ageing take place in the coolness of our cellars, 33 metres below ground. Here, each bottle undergoes the traditional riddling-by-hand process before its disgorgement and dosage. The wines then rest for at least six months before being shipped.

TASTING NOTES

The wine boasts a lovely, luminous, bright appearance, unchanged since blending, and set off by fine bubbles. It reveals a delicate salmon pink hue with attractive pink and golden highlights. The nose is generous, immediately plunging us into a world of ripe red fruits (wild strawberries, black cherries) wrapped in aromas of rose petals. Delectable notes of strawberry tart and fruit drops emerge, underscored by exotic nuances of pineapple and lychee, as the wine breathes and gradually opens up. Fresh and expressive, it shows both richness and beautiful complexity. The palate reveals a silky, full-bodied texture. In harmony with the nose, it offers a spectrum of fruity flavours (strawberry, sour cherry, rhubarb and gooseberry) lifted by a delicate note of bitter almond. Its structure, defined by a lovely acidity, precision and tension, imparts both energy and finesse. The tannins are smooth, the balance is assured, and the tension is invigorating. Rich yet refined, this cuvée is full of personality. A long, elegant finish leaves an impression of freshness and finesse, heralding a very bright future for this champagne.

