



Bin No:

0120

Wine: Champagne Pol Roger Non Vintage

Country: France

Region: Champagne

Producer: Maison Pol Roger

Vintage: Non Vintage

Colour: White

Grape Variety: 33% Pinot Noir - 34% Chardonnay - 33% Pinot Meunier

Status: Sparkling, Vegetarian – Vegan

Allergens: contains sulphites

Dry/Sweet: 2 (1 is dry, 7 is very sweet)

abv: 12.0% - bottle size: 75cl



Tasting Note

Golden in colour and has a delicate aroma with nuances of white flowers and brioche. On the palate, there is good weight with elegance, creamy texture and finesse. On the nose, the champagne is dominated by white flowers, green apple, brioche and a trace of minerality. On the palate there are notes of stone fruits, a certain nuttiness and a hint of honey supporting the freshness of the acidity. Very fine.

Winery information

The definitive house-style, composed from 30 still base wines drawn from at least two vintages, and the three varieties of Champagne, Pinot Noir, Chardonnay and Pinot Meunier blended.

The Pinot Noir comes from the villages of the Montagne de Reims and contributes body and character; the Chardonnay comes from Epernay itself and the Cote des Blancs and provides lightness and elegance; the Pinot Meunier comes from the Vallée de la Marne and provides youthfulness and vigour. The perfect apéritif champagne which is never released until it is at least three years old.

Vinification

Brut Réserve is blended from 30 still base wines from different vineyards, different vintages and the three main grape varieties which dominate the champagne region: Pinot Noir contributes body, depth of character and life-extending tannins and comes from the villages of the Montagne de Reims – Verzy, Verzenay, Mailly, Ambonnay, Mardeuil and Louvois; Chardonnay provides the lightness, elegance and finesse and is drawn from Epernay itself and the villages of the Côte des Blancs – Cuis, Oiry, Oger, Vertus, Moussy and Chouilly; Pinot Meunier supplies youthful freshness, vigour and plump character with the grapes coming from the Vallée d'Epernay – Vincelles, Venteuil, Troissy, Damery, Vandières, Brigny, Chavot, Monthelon and Pierry.

UK stock receives an additional 6 months post-disgorgement ageing so it is ready to drink upon release but cellaring for a few years will reveal greater depths.

Food Recommendation

Ideal as an accompaniment to tasty white fish, as a wild brown trout or just as an aperitif.

