



GRAPE-TO-GLASS

wines worth sharing

Pol Roger Brut Réserve NV

Grape Varietals:	*Equal parts: Pinot Noir, Chardonnay & Pinot Meunier
Growing Region:	Epernay - France
Chef de Cave:	Damien Cambres - *(since April 2018)



In July of this year, I was invited to visit this iconic family owned Champagne house. I have had the pleasure of visiting the home of Pol-Roger since 1993 - when I first met Christian Pol-Roger and we became good friends. So after a warm welcome, we walked through their modern, fully renovated winery. We then explored their stunning 7kms of underground cellars, while talking through the past and upcoming vintage and harvest.

Then it was time to work through a full tasting of their current range of Champagnes - starting with this cuvée, their highly respected Brut Réserve NV. I have been in the wine industry for 30 years, and this is what I call 'Sophisticated Simplicity' - sound confusing, well once you try it all will be revealed.

This non-vintage Champagne - is arguably the hardest of all Champagne expressions to make. A harmonious assemblage of 30 different crus and from several different vintages - or as we call it reserve wines. Pol Roger consistently craft a wine with such style and elegance that simply dances across your palate only touching down when are where needed.

After the harvest and the first fermentation, the wine then undergoes a full malolactic-fermentation prior to the final blending. Secondary fermentation (the creation of the bubbles) takes place in the bottle at an incredible 9.3°C in the deepest of Pol Roger underground cellars (*at a depth of 33 metres*) where the wine is kept until it undergoes remuage (*riddling*) by hand - (*yes, all by hand*), now a rarity in Champagne. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool and damp cellars - along with the 3 years of ageing for this cuvée.

As you pour this elegant though confident Champagne, you will be hypnotised by the golden straw colour and the extremely fine beading that will appear in your glass. The bouquet has an elevated white floral elegance, that flows onto the palate showcasing vibrant pip-fruit flavours along with integrated biscotti, cardamom, orange peel and vanilla characters delivered effortlessly by the exquisite continuous mousse of tiny bubbles. All of these aspects and multiple thin layers combine seamlessly to create a well-structured, balanced and appealing style of Champagne, which is suitable for all occasions. *Treat yourself - this wine is definitely worth sharing.*

This Pol Roger Brut Réserve NV has 12% Alc./vol. and a dosage of 9g/L. Chill gently and serve in an aromatic wine glass at 8-9°C.

Cellaring Potential:

Drinking perfectly well at all times; and can hold its characters for 3-4 years.

Food Pairing Suggestions:

Perfect wine as an aperitif, plus as a complement to a shellfish, grilled fish, risotto, mixed vegetarian cuisine and fresh fruit desserts, or simply at any time - *enjoy.*

I like to call this Champagne - 'Sophisticated Simplicity'.

