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Pol Roger Rosé Vintage 2009

Grape Varietals:	60% Pinot Noir, 40% Chardonnay & (15% Pinot Noir - red wine)
Growing Region:	Epernay, France
Chef de Cave(s):	*Dominique Petit - and now Damien Cambres.



The Pol Roger Rosé Vintage is based on their Brut Vintage blend, which is made up of 60% Pinot Noir and 40% Chardonnay. To which they add, before bottling and the all-important second fermentation, approximately 15% of still red wine (*made from Pinot Noir*) only from the best crus of the Montagne de Reims. Pol Roger only produce a vintage Rosé and in limited quantities.

This 2009 Rosé Vintage was aged for 7 years in their cellars before being released onto the market. As the parcels of fruit are pressed - the must undergoes two settlings, the first in the press house immediately after pressing. And the second, a cold settling, in stainless steel tanks at 6°C for a period of 24 hours. The juice then goes through a slow cool fermentation with the temperature kept under 18°C. Which takes place in stainless steel tanks with each grape varietal and each village-parcel kept separate.

The wine then undergoes a full malolactic-fermentation prior to the final blending. Secondary fermentation takes place in the bottle at an incredible 9°C in the deepest of Pol Roger underground cellars (*33 metres below the street level*) where the wine is kept until it undergoes riddling by hand (*yes, all by hand*) a rarity in Champagne. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool cellars - along with the years of ageing. As you gently pour this Champagne into your glass. You will be greeted by a salmon colour along with a lively fine bead of persistent bubbles, which gives this rose wine such an elegant mousse on the palate.

On the nose your senses are engaged by aromas of raspberries, redcurrants and subtle dried spice. These notes further develop across the palate, revealing flavours of ripe strawberries supported by the seductive and characteristic delicate accents of red cherries and allspice. The palate is a harmonious blend of ripe summer fruits expressing outstanding balance of freshness from citrus and floral notes, and the wines trademark detailed structure and palate generosity. The wine is so engaging with such an intensity of flavour and a distinguished finish. A mastery of sophisticated simplicity - treat yourself. *Treat yourself - this wine is definitely worth sharing.*

This 2009 Pol Roger Rosé Vintage has 12.5% Alc./vol. Chill gently and serve in a generous flute or aromatic wine glass at 9-10°C.

Cellaring Potential:

Drinking perfectly well this summer season; no need or benefit in cellaring.

Food Pairing Suggestions:

Perfect wine as an aperitif, with prawns, scallops, salmon, seared tuna, sushi & sashimi, seafood paella and slow roasted tomatoes on toasted ciabatta, plus a fruit tart dessert - *enjoy.*

A sensual, refined Champagne, though generous in personality & character.

