



GRAPE-TO-GLASS

wines worth sharing

Pol Roger 'Blanc de Blancs' Vintage 2013

Grape Varietal:	100% Grand Cru Chardonnay
Growing Region:	Epernay - France
Chef de Cave*:	Dominique Petit - <i>*(retired March 2018)</i>
Chef de Cave:	Damien Cambres - <i>(since April 2018)</i>



In July 2019, I proudly accepted a generous invitation to revisit this iconic family owned Champagne House of Pol Roger in Epernay-France. 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, where they always make me feel like part of the extended family, 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 - before it was time to go through a comprehensive tasting.

This 2013 'Blanc de Blancs' is exclusively made from 100% Chardonnay grapes selected from Grand Cru vineyards, which are predominantly owned by Pol Roger in the Côte des Blancs area: Oiry, Chouilly, Cramant, Avize, Oger and Le Mesnil-sur-Oger villages.

A slow cool first fermentation took place in stainless steel tanks kept to temperatures not exceeding 18°C, with each village kept separate until final blending, with the wine undergoing full malolactic fermentation. Secondary Fermentation occurred in the lowest Pol Roger cellars (at 33 metres) where the wine is kept until it undergoes remuage (riddling) by hand, a rarity in Champagne nowadays. The very fine and persistent mousse for which Pol Roger is renowned owes much to these deep, cool cellars. The wine was then matured for 6 years on lees before being released onto the market.

As soon as you gently pour this cuvée into your glass you are immediately captivated by an enticing pale golden colour and an abundant thread of fine beading. On the nose there are aromas of ripe apples, white peach flesh along with notes of fresh pastry, meringue, white flowers and an underlying zesty freshness. On the complex palate, the cuvée fully engages the senses with its restrained opulence. Combining seamlessly pip and citrus fruits, ripe peaches, roasted almonds with a subtle brioche seasoning to give breadth and a defined mineral seam giving just the right amount of balanced purity and elegance. The finish is no less impressive or seductive, leaving you wanting more.

Treat yourself - this wine is definitely worth sharing.

This Pol Roger 'Blanc de Blancs' Vintage 2013 has 12.5% Alc./vol. and a dosage of 7g/L. Chill gently and serve in an aromatic wine glass at 8°-10°C.

Cellaring Potential:

Drinking perfectly well this season; and will hold nicely for another 6-8 years.

Food Pairing Suggestions:

Perfect wine pairing with oysters, crayfish, crab, freshly made seafood salad, pesto & almond pasta, or an apple tart w/ vanilla cream - enjoy.

Elegance and purity is the wines signature.

