



GRAPE-TO-GLASS

wines worth sharing

Pol Roger Brut Rosé Vintage 2015

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| Grape Varietals: | 60% Pinot Noir, 40% Chardonnay & (15% Pinot Noir - red wine) |
| Growing Region: | Epernay - France |
| Chef de Cave*: | Dominique Petit - *(retired March 2018) |
| Chef de Cave*: | Damien Cambres - *(since April 2018) |



The vineyards around the stunning hill-top village of San Gimignano are some of the best in the world. 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 (Pinot Noir) sourced from the best crus of the Montagne de Reims. The House of Pol Roger only produce a vintage Rosé and in limited quantities.

This 2015 Rosé Vintage was aged for 6 years in their cellars before being released. Dominique and now Damien gives each parcel the same care and attention as you would expect a fine Swiss-watchmaker gives each handmade component. Each piece, irrelevant of size - connects with another and play their part in making the whole work to perfection.

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 remuage (*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 years of ageing.

As you gently pour, you will be greeted by a salmon pink colour with an orange hue along with a fine bead of persistent bubbles, which gives this rose Champagne such an elegant mousse. On the nose your senses are hypnotised by aromas of raspberries, red cherries and dried flowers. These nuances unfold across the palate, revealing flavours of ripe redcurrants supported by the seductive and characteristic delicate accents of red cherries and Asian spice. The harmonious palate has an outstanding balance and uplifting freshness from citrus highlights, and the wines trademark signature of a wine with a refined generosity. This engaging wine has a thoughtful intensity and a distinguished character. A mastery of sophisticated simplicity. *Treat yourself - this wine is definitely worth sharing.*

This 2015 Pol Roger Brut 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 season, as Vintage Champagnes are released when ready. Though it will hold gracefully for another 7 - 8 years.

Food Pairing Suggestions:

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

A refined textural Rosé Champagne, generous in personality & character.

