



GRAPE-TO-GLASS

wines worth sharing

Pol Roger Rich 'Demi-Sec' NV

Grape Varietals: 34% Chardonnay, 33% Pinot Noir & 33% Pinot Meunier

Growing Region: Epernay - France

Chef de Cave: Damien Cambres

This generous expression created by Pol Roger was first launched in 2001. This unique cuvée does not only accompany an array of light dessert occasions, but it will excite wine enthusiasts with a slight sweet tooth. The level of sweetness is set at demi-sec (or semi-sweet) - as the wine has a dosage of 34g/L. This cuvée 'Rich' has a fine balance between subtle sweetness and its natural fruit acidity.

The cuvée is a harmonious blend, essentially equal parts of the Chardonnay, Pinot Noir and Pinot Meunier, sourced from 30 different crus and with 25% reserve wines, looking for that consistency across cuvées. The careful fermentation of each variety and village are kept separate until final blending. All of the wines go through malolactic fermentation. After tasting, blending and bottling, the secondary fermentation and maturing take place in their cool cellars located 33 metres below street level. Each bottle is given a traditional remuage (hand riddling) before disgorging. This cuvée Rich was aged on lees in their cellars for a minimum of 4 years (typically 5-6 years) before disgorgement and topping up with its invigorating dosage.

On the elevated nose you have aromas of honey suckle, along with other floral fragrances, tropical fruits mingled with forest scents and fresh cream-pastry notes. These carry through onto the generous and textural palate showcasing white peaches, ripe melon along with layers of subtle lemon cream 'mille feuille' sweetness, with the thin layers of pastry giving structure and length to this ample cuvée and the kiss of natural fruit acidity and signature fine beading lifting the invigorating lingering finish. *Treat yourself - this wine is definitely worth sharing.*

his 2006 Charles Heidsieck 'Blanc des Millénaires' has 12% Alc./vol. Brut style with a low dosage of 7g/L. Chill gently and serve in a generous curved flute or aromatic wine glass at 9° - 11°C.

Cellaring Potential:

Drinking perfectly well now; and will hold its character for another 4 - 5 years.

Food Pairing Suggestions:

Perfect wine as an aperitif, plus can accompany and complement an array of fresh fruits and light dessert occasions like: freshly sliced rockmelon, mango, apple or peach tart, lemon meringue along with lemon cheesecake with a biscuit base, and fresh sorbets - *enjoy.*

A generous, textural cuvée with a splash of sweetness and a kiss of acidity.

