



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

In July of 2022, 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 'the late' Christian Pol-Roger and we became good friends. So, after a warm welcome, we carefully walked through their still under construction new addition to the winery & cellars. 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 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 over 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 crafts a wine with such style and elegance that simply dances across your palate only touching down when are where needed.

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 oysters, shellfish, tempera calamari, grilled fish, ham, pea & parmesan risotto, mixed vegetarian cuisine and fresh apple & pear tart, or simply at any time - enjoy.

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

