

CHAMPAGNE
POL ROGER

ROSÉ
VINTAGE

2018

94
RP



THE « CUVÉE »

Pol Roger does not make a Non-Vintage Rosé, preferring to release only in vintage years. The Brut Rose Vintage 2018 is produced from a blend of 50% Pinot Noir and 35% Chardonnay drawn from some 20 Premiers and Grands crus on the "Montagne de Reims" and the "Côte des Blancs". In order to obtain its delicate colour and subtle nose 15% Pinot Noir, from selected vineyards in Bouzy, Ambonnay and Cumieres, is vinified "en rouge" and added to the blend prior to the second fermentation.

VINIFICATION & MATURATION

The must undergoes two débourbages (settlings), one at the press house immediately after pressing and the second, a débourbage à froid, in stainless steel tanks at 6°C over a 24 hour period. A slow cool fermentation with the temperature kept under 18°C takes place in stainless steel with each variety and each village kept separate. The wine undergoes a full malolactic-fermentation prior to final blending. Secondary fermentation takes place in bottle at 9°C in the deepest Pol Roger cellars (33 metres below street level) 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 and damp cellars.

TASTING NOTES

Pale salmon with delicate pink hues. Great intensity of colour with a fine and persistent effervescence.

The nose is intense and reminiscent of a basket of red fruits where raspberry, redcurrant and blackcurrant mingle, with the added nuances of exotic mango and papaya. With time and air, the floral aromas of rose and honeysuckle then dominate.

Mouth-filling on the palate with some sophistication and an impressive length. Despite the obvious ripeness on the palate, the wine has a terrific freshness and very present acidity suggesting a bright future for this cuvée.

FOOD PAIRINGS

The Brut Rosé Vintage 2018 is the ideal choice to accompany fish such as grilled salmon or even sushi. It also marries perfectly with fruit tarts and other fruit desserts; try pairing with a forced rhubarb fool, the sharpness of the fruit complementing the elegant structure of the wine.



• — www.polroger.com — •

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